



Guide for preparing and cooking minced meat

Use this guide with the Simply Safe and Suitable template food control plan.

Page 1 relates to the rules on 'Cooking poultry, minced meat and chicken liver'. Page 2 relates to the draft rules for 'Preparing red meat for mincing and serving lightly cooked or raw'.

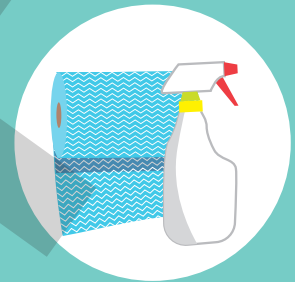
Before you start



Wash your hands with soap and water. (Repeat if required) Dry thoroughly.



Equipment used for prepping the meat must be clean and sanitised before use



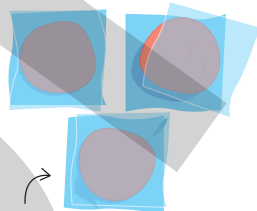
Clean and sanitise surfaces before and after use to avoid cross contamination.

Cooking pre packaged mince safely



Mince has been stored at or below 5°C.

Make patties



Paper keeps patties fresh and stops bugs spreading

Cook straight away or store in fridge

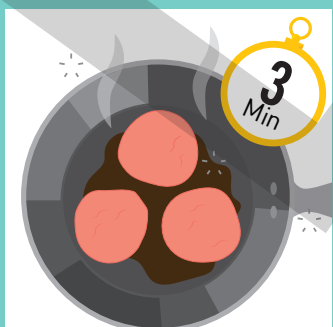


keep at bottom of the fridge

Heat oil



until smoking



- Rest -

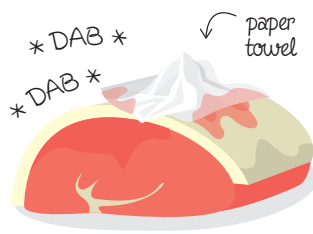


Mincing your own

Searing



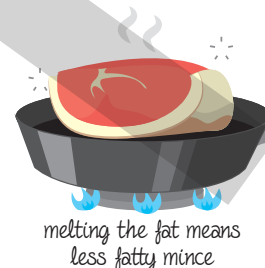
Dry the meat



Heat oil



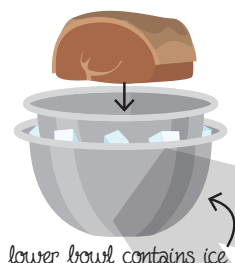
Sear fat side first



Sear on each side for



Rapidly chill



Mince straight away or store in the fridge



meat is much easier to mince when cold.

Mince the meat

either:

- Store mince in fridge.
- Form into patties and cook within 24hours.
- Form into patties and freeze. Use within 24hrs once thawed

Blanching



Bring water/stock to a boil



MEAT OPTIONS

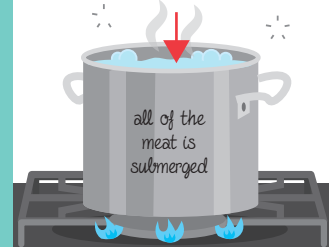


without bag

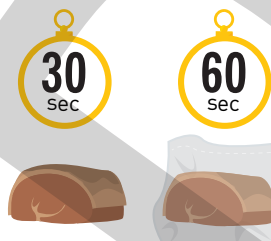


OR vacuum packed

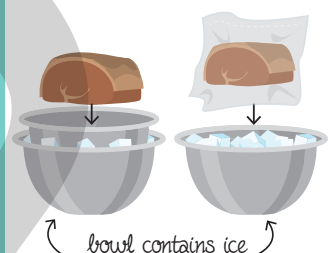
Add the meat. Keep the water boiling



Boil for



Rapidly chill



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