



## Step 6 - Slicing raw foods

### Summary

**During the slicing of raw meat, this will mean that bacteria associated with raw foods, such as bacon or pork, will be abundant in the kitchen.**

### What could happen?

**These bacteria could spread without controls and caution being taken, through the principle of cross contamination.**

### Procedure

- Ensure that only the RAW MEAT slicer is used for this stage of production.
- Food safety guidance from the FSA states that 'complex' equipment, such as slicers and vacuum packers all have to be kept separate when used for raw and cooked foods - A separate machine has to be used.
- In order to ensure legal compliance, as well as safe food production, it is therefore essential that this law is followed by all team members at all times.
- Whenever the work has been completed, it is essential that all team members wash their hands thoroughly, using hand wash soap and hot water, and following well known techniques and methods (See 'How to' card for extra information).
- Without sufficient hand washing following slicing raw meat, this could lead to contact with ready-to-eat foods, and then the obvious cross contamination which would occur as a result of this.
- Minimise the time of meat, poultry, fish, dairy products at room temperature to target of 60 minutes (maximum 2 hours), helping to ensure products keep the best quality, and reduces the risk of contamination.

## **Step 6 - Slicing raw foods HACCP summary**

### **Hazard**

- Contamination with pathogens or chemicals.
- Multiplication of pathogens & formation of toxins.
- Contamination with chemicals or foreign bodies.

### **Checks & Records**

- Inspection of area before the start of work.
- Check that the correct procedure for washing produce is followed.
- Check time that food is at ambient temperature.
- Follow cleaning schedule fully.

### **Controls**

- **Use only 'Raw food' designated slicer.**
- Clean equipment and maintain.
- Minimise handling of raw food.
- Minimise the time of meat, poultry, fish, dairy products at room temperature to 60 minutes.

### **Corrective action**

- Contact Head Chef.
- Reject product if product not going to be thoroughly cooked prior to consumption.
- Replace/repair equipment/damaged surfaces.
- Discard raw meat/poultry/fish/dairy which has been at room temperature or greater for longer than 2 hours.
- Re-clean equipment.
- Retrain team members.

### **Critical limits**

**Maximum of 2 hours for food to be out of temperature control.**