

SAFE METHOD:

SEPARATING FOODS



Keeping raw and ready-to-eat food separate is essential to prevent harmful bacteria from spreading.

SAFETY POINT	WHY?	HOW DO YOU DO THIS?
<p>Delivery and collection</p> <p>Plan delivery times so that, if possible, raw foods arrive at different times to other foods.</p> <p>If you collect food from shops yourself, make sure it is kept at the correct temperature when you transport it and that raw and ready-to-eat food is kept separate.</p> <p>Unload deliveries in a clean, separate area. Remove outer packaging and throw it away.</p> <p>Before you do this make a note of any cooking instructions, labelling or ingredient information, if you need to. Sometimes the information is only on the outer packaging.</p>	<p>This helps to prevent harmful bacteria spreading from raw meat/poultry to other foods.</p> <p>This will prevent dirty outer packaging or leaks from deliveries from spreading bacteria. Packaging can also contain pests.</p> <p>You may need to check this information later.</p>	<p>When do deliveries come?</p> <p>Make a note in your diary.</p>
<p>Storage</p> <p>Ideally, store raw and ready-to-eat food in separate fridges, freezers and display units. If they are in the same unit, store raw meat, poultry, fish and eggs below ready-to-eat food. Unwashed fruit and vegetables should also be kept separate from ready-to-eat food and above raw meat.</p> <p>Cover cooked foods and other raw and ready-to-eat food.</p>	<p>This helps to prevent harmful bacteria spreading from raw food to ready-to-eat food.</p> 	<p>How do you make sure raw and ready-to-eat food is stored separately?</p>
<p>Defrosting</p> <p>Keep foods that are defrosting in the fridge in a covered container, below ready-to-eat food, or in a separate area of the kitchen away from other foods. (See the 'Defrosting' method in the Chilling section.)</p>	<p>When foods are defrosting, the liquid that comes out can contain harmful bacteria, which could spread to other foods.</p>	<p>Where do you defrost foods?</p>



SAFETY POINT	WHY?	HOW DO YOU DO THIS?
<p>Preparation</p> <p>Prepare raw meat/poultry and other foods in different areas. If this is not possible, separate by preparing them at different times and clean and then disinfect thoroughly between tasks.</p> <p>Never use the same chopping board or knives for preparing raw meat/poultry and for ready-to-eat food (unless they have been thoroughly cleaned and disinfected in between).</p>	<p>This helps to prevent harmful bacteria and allergens spreading from one food to another.</p> <p>Harmful bacteria from raw meat/poultry can spread from chopping boards and knives to other foods.</p> 	<p>How do you separate raw meat/poultry and other foods during preparation?</p>
<p>Do not wash raw meat or poultry.</p>	<p>Washing meat does not kill bacteria and allergens, but it can splash harmful bacteria around the kitchen contaminating sinks, taps and surfaces and ready-to-eat food.</p>	<p>More information can be found at: food.gov.uk/news-updates/campaigns/campylobacter/actnow</p>
<p>Always use separate equipment, such as vacuum packers, slicers or mincers, for raw and ready-to-eat food.</p>	<p>It is not possible to remove harmful bacteria from complex machinery and these bacteria can spread to food.</p>	
<p>Cooking, e.g. grill, barbecue</p> <p>When you add raw meat make sure it does not touch or drip onto the food already cooking.</p>	<p>Bacteria could spread from the raw meat to the other food and stop it being safe to eat.</p>	<p>How do you keep raw meat separate from food already cooking?</p>

THINK TWICE!

Equipment with moving parts

You should not use the same equipment, such as vacuum packing machines, slicers and mincers, for both raw and ready-to-eat food. These are complex pieces of machinery with lots of moving parts and it is very difficult to clean them sufficiently, so bacteria from raw food could easily be transferred to ready-to-eat food.

To clean this equipment effectively, it needs to be taken apart. (Vacuum packing machines require a specialist to do this.) If you are unsure of what to do, check with your environmental health officer.

WHAT TO DO IF THINGS GO WRONG	HOW TO STOP THIS HAPPENING AGAIN
<ul style="list-style-type: none"> • If you think that ready-to-eat food has not been kept separate from raw food throw away the food. • If equipment/surfaces/utensils have been touched by raw food, wash, disinfect and dry them to prevent harmful bacteria from spreading. 	<ul style="list-style-type: none"> • Train staff again on this safe method. • Improve staff supervision. • Re-organise delivery times, storage and food preparation to make it easier to keep food separate. • Make sure you have enough storage space and it is well organised.

Write down what went wrong and what you did about it in your diary.

