

SAFE METHOD:



COOKING SAFELY – ROTISSERIE CHICKEN AND HAM

Thorough cooking kills harmful bacteria.

| SAFETY POINT | WHY? | HOW DO YOU DO THIS? |
|---|---|--|
| Follow the manufacturer’s cooking instructions for your equipment, if available. | The manufacturer has tried and tested safe cooking methods specifically for its equipment. | |
| Preheat equipment, such as ovens, before cooking. Make sure you follow the equipment manufacturer’s instructions on how to preheat. | If you use equipment before it has preheated, food will take longer to cook. This means that the manufacturer’s recommended cooking times might not be long enough. | |
| Make sure you cook chickens and hams for long enough (see ‘Check It’ and ‘Probes’ sections below). | This is essential to kill harmful bacteria. | What do you do to keep track of when chickens or hams should be sold or thrown away? |
| You must have a method of keeping track of when chickens or ham should be sold or thrown away. | This is useful when chickens or ham have been removed from their original packaging, or cooked and not sold the same day. | |

THINK TWICE!

Staff should always wash their hands thoroughly after handling raw meat/poultry and before handling and preparing ready-to-eat food. See the ‘Handwashing’ safe method.

CHECK IT

It is important for you to show how you check that chickens and ham are properly cooked. There are different ways of doing this.



Insert a skewer into the thickest part of the leg. The meat should not be pink or red and the juices should not have any pink or red in them.

Do you use this check? Yes No



A clean skewer should be easy to insert into the centre of the ham. The ham should be steaming hot and the juices should not have any pink or red in them.

Do you use this check? Yes No



| PROBES | YOUR CHECK |
|--|--|
| <p>You could also use a clean and disinfected temperature probe to check that food is properly cooked.</p> <p>See the 'Prove it – cooking' safe method for advice on using probes.</p>  | <p>If you use a different check to those suggested on the front of this sheet, you will need to prove that it is safe.</p> <p>See the 'Prove it – cooking' safe method.</p> <p>Write the details of your check in the table below.</p> |

If you use a probe, fill in the details of what you do in the 'Temperature probe' column. If you use another check different to those suggested on the front of this sheet, fill in the details in the 'Your check' column.

| Product | Temperature probe | Your check |
|---------|--|--|
| | Give details of the temperature you need to reach and for how long, e.g. 75°C for at least 30 seconds. | Write the details of your check below. |
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THINK TWICE! CHILLING DOWN AND HOT HOLDING

If you are not serving food straight away, you need to put it straight into hot holding or chill it down as quickly as possible. See the 'Bake off products, reheating and hot holding' safe method.

A good way to cool down a large ham quickly is to cut it in half or into smaller pieces. These can then be placed in a watertight bag (food grade) then into a clean, large container and completely covered with clean, iced water. Make sure the water is as cold as possible before adding the ice and stir from time to time. Replace the water if it becomes warm.

| WHAT TO DO IF THINGS GO WRONG | HOW TO STOP THIS HAPPENING AGAIN |
|---|---|
| <ul style="list-style-type: none"> If food is not cooked properly, cook it for longer and then check it again. | <ul style="list-style-type: none"> Review your cooking method. You might need to increase the time or temperature. Train staff again on this safe method. Improve staff supervision. Repair or replace equipment. |

MANAGE IT

Remember, if you are handling any raw meat, chickens etc. it is very important to read and complete the 'Raw meat, poultry and eggs' safe method, as well as this one.

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

