



Specialist Process 4: Foods served raw or lightly cooked

Note:

These controls must be applied throughout the study in addition to main flow chart steps.

Summary

Lightly cooked egg, chicken livers and undercooked raw mince products have been responsible for a significant number of food poisoning outbreaks in recent years.

What could happen

It isn't possible to guarantee that any egg will be free from salmonella how you handle and use eggs in recipes

Chicken livers carry a high risk of campylobacter (a harmful bacterium) and can cause food poisoning if they are not cooked thoroughly.

Only flash-frying liver is unlikely to cook them thoroughly.

E.coli or salmonella, may be present on or in the meat and if not cooked thoroughly or seared effectively food poisoning may occur

Procedure

Raw or lightly cooked egg

- Only pasteurised egg is to be used in any food that won't be cooked or only lightly cooked, for example home-made mayonnaise, Béarnaise and hollandaise sauces, some salad dressings, ice cream, icing, mousse, tiramisu and other desserts containing eggs. Pasteurised egg will have been heated to kill any bacteria.
- Pasteurised egg can be bought frozen, or in liquid or powder form. If liquid pasteurised egg is used, it must be stored chilled.

Pate made with chicken livers

- Chicken livers must be thoroughly cooked if making pate and must not be pink in the centre.

Burgers, mince & patties

Burgers made from any type of meat must always be cooked to a core temperature of 75°C for 30 seconds to kill any bacteria in the middle of the food. This applies whether burgers are bought in or are home-made.

Carpaccio

The raw meat joint must be seared on all sides prior to preparation.

The seared meat can then be cut off using dedicated boards and knives and the inside of the meat used to make the Carpaccio.