



Butcher shop

Wash your hands



- Handling raw meat with your hands



- Wash your hands after touching raw meat



- Clean hands and clean cutting board when cutting cold cuts



Separation



- Separate raw meat from finished products



- One workplace for raw meat and one for finished products



The slicer



- One slicer for raw meat



- One slicer for cold cuts



Cleaning



- Have a special slicer only for raw meat



- Avoid cross-contamination
- Disassemble the slicer completely for cleaning



Boiling room– cleaning



- Tidy up and clean before handling food



- Avoid clutter



In the kitchen – order



- Start with the finished cooked products
- Clean hands and clean tools



- Then lettuces and vegetables
- Clean hands and clean tools



- Finish with the raw meat
- Clean hands and clean tools



Production – heat treatment



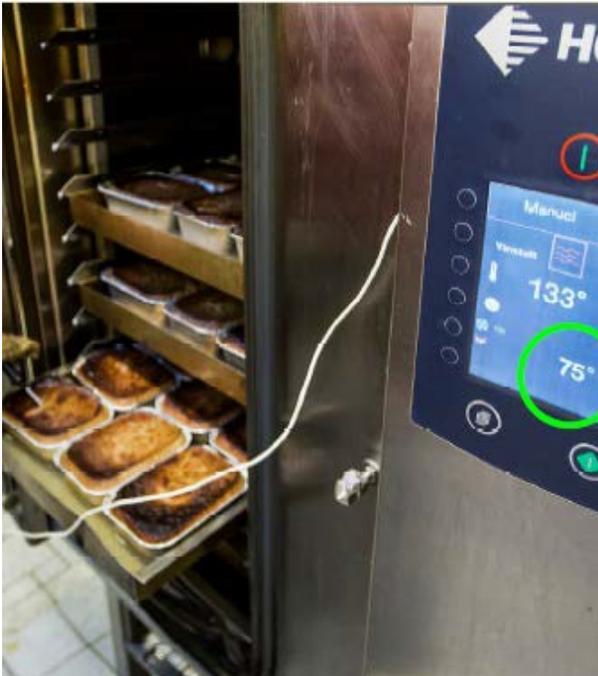
- Correct filled oven
- The heat circulates



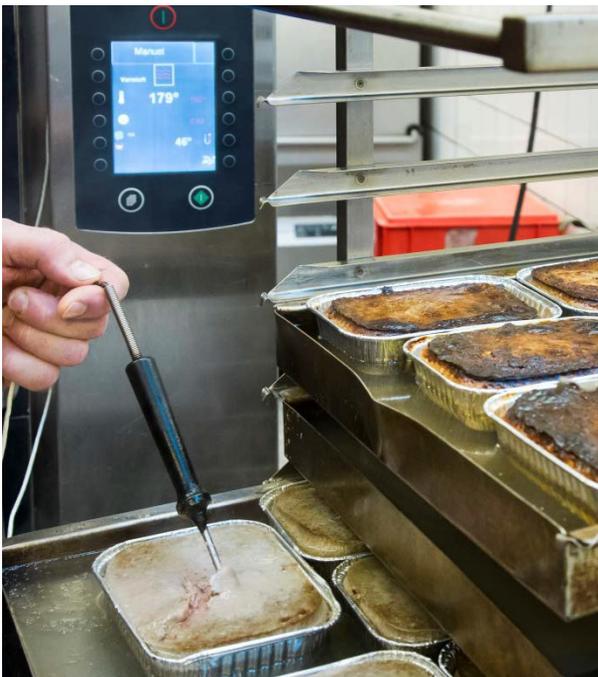
- Overfilled oven – the heat cannot circulate
- Some of the items are not baked



Production – heat treatment



- The oven is not overcrowded
- Heat throughout the oven
- Baked evenly



- A crowded oven provides uneven heat
- Some items are not baked



In production/boiling room



- Raw meat separated from finished products



- Thorough cleaning after handling raw meat



In production



- Clean apron and clean hands when handling finished goods



- Dirty apron and dirty hands handling finished products



In production



- Wash your hands often and thoroughly



- Change or wash your apron



- Minced meat on both apron
and hands handling finished
products



In production



- Change brine frequently



- Keep drains clean – Listeria growth



In production



- Disassemble the mincer completely when cleaning



- Clean the individual parts of the mincer



In production



- Disassemble the sausage stopper completely when cleaning



- Clean the individual parts of the sausage stopper



In the cold store



- Rapid cooling
- The cold must circulate amongst the products
- Do not overload



- Order and separation
- Covered products