



MEAT ROOM SAFETY

PREVENTING CROSS CONTAMINATION

- Wash hands frequently and thoroughly with soap under warm running water (>100°F), especially when switching between meats or tasks
- Use separate surfaces / areas to prepare different meats
- Separate tasks throughout the day (whole cuts first, next ground meats, last chicken)
- Follow proper drip order when placing meats on tray racks: Chicken < Ground Meat < Whole Cuts
- Check meat cubers for any missing metal bits each time they are cleaned (could come off into meat and would need to search through meats to find and remove metal piece)
- Do **NOT** slice or package ready to eat meats (already fully cooked) in this room!
- Do **NOT** keep foods in the room overnight!

CLEANING SCHEDULE

- To limit pathogen growth, cleaning frequency is determined by the ambient air temperature at which equipment is held
- Follow the chart below to determine the minimum required frequency for washing, rinsing, & sanitizing

Ambient Air Temperature	Frequency
41°F (5.0°C) or less	Every 24 hours
> 41°F - 45°F (>5.0°C - 7.2°C)	Every 20 hours
> 45°F - 50°F (>7.2°C - 10.0°C)	Every 16 hours
> 50°F - 55°F (>10.0°C - 12.8°C)	Every 10 hours
> 55°F	Every 4 hours

- All equipment must be completely taken apart and all parts and surfaces sanitized
- Record daily temperature logs for the ambient air temperature

