

RAW CHICKEN HANDLING QUICK REFERENCE CARDS FOR FOOD HANDLERS



THE PROBLEM WITH RAW CHICKEN

Bacteria in Raw Chicken

- 7 out of 10 raw chickens are contaminated with *Campylobacter*.
- *Campylobacter* is a harmful bacteria that can make people sick.
- It only takes a small drop of raw chicken juice on food to make your customers sick.

Keep It Safe

- All chicken must be treated as infected.
- YOU can stop cross-contamination of raw chicken with other foods or surfaces.



STORAGE OF CHICKEN

Keep It Safe – Stop Cross-Contamination

- Store raw chicken on labeled bottom shelf of refrigerator.
- Prevent juices from dripping onto other foods.

Containers & Coverings

- Store raw chicken in NSF-approved containers.
- Keep containers covered.

Defrosting

- Move chicken from freezer to refrigerator ahead of time.
- Defrost raw chicken only on bottom shelf of refrigerator.



PREPARATION OF CHICKEN

Safe Preparation

- Do not wash chicken.
- Only prep raw chicken at proper location and time.

Equipment

- Get all supplies and equipment before you start.
- Use cutting boards and knives designated for chicken.
- Keep equipment in good condition.

Cleaning & Sanitizing

- Quickly put dirty cutting boards and knives in washing/sanitizing area.

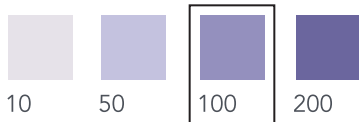
- Wash, rinse, sanitize and air dry all equipment used to prep raw chicken before re-using.

Cleaning & Sanitizing Other Surfaces

- Single-use wiping cloths: throw away after each task.
- Multi-use wiping cloths: keep in sanitizer solution between uses.
- Test sanitizer solution frequently with test strips. (*see next page*)
 - 100 ppm free chlorine (Cl) or
 - 200 ppm quaternary ammonium (quat)
- Change the solution when sanitizer concentration is low or water is cloudy.

Instructions for making a chlorine sanitizer solution:

- In a bucket, mix one teaspoon of chlorine in 1 gallon of warm water.
- Dip chlorine test strip in solution to measure concentration.
- Be sure the level is at least 100 ppm chlorine.



Instructions for making a quat sanitizer solution:

- In a bucket, mix solution according to the directions on the label.
- Dip quat test strip in the solution for 10 seconds to measure concentration.
- Be sure the level is at least 200 ppm quat.



COOKING OF CHICKEN

Keep It Safe

- Use separate utensils for raw and cooked chicken. Use a clean utensil for plating cooked chicken.
- Don't let raw chicken or juices spill, drip, splatter or touch other foods or surfaces when placing on cooking surface.

Thermometers

- Use a thermometer to confirm chicken is safe to eat.
- Calibrate thermometers often. *(see next page)*

Cooking Temperature

- Cook chicken to 165°F.
- Put thermometer into thickest part of chicken to check temperature.
- If temperature is above 165°F, it is safe to serve to customers.
- If temperature is below 165°F, continue cooking until chicken is 165°F. Cut chicken into smaller pieces to speed up cooking.



Follow these steps to calibrate your thermometer



STEP 1

Get a measuring cup.



STEP 2

Fill with ice and cold water.
Mix and add thermometer.



STEP 3

If thermometer does not read 32°F, press "Set" to calibrate.



STEP 4

Screen turns red – adjust buttons to 32°F.



STEP 5

Press "Set" again – wait for green "OK" on screen.



STEP 6

Thermometer has now been calibrated to 32°F.



Raw Chicken
A drop can make you sick