

Safe Method: Raw Meat

Always keep raw meat, poultry and eggs separate — and prepare them in their own area

- 1 Clear & wash**
Wash and dry hands. Clear all utensils and pots from the sink and prep area.
- 2 Clean & disinfect**
Thoroughly clean and sanitise surfaces before you start.
- 3 Gloves & apron**
Fresh disposable gloves and apron before handling raw meat.
- 4 Red kit only**
Use the red board and the raw-meat utensils from the red tray.
- 5 Clear away**
Bin packaging, gloves and apron as soon as the task is done.
- 6 Clean down**
Thoroughly clean and disinfect the area after use.

Raw meat lives at the bottom of the fridge, for no more than 2 days — and never prep it alongside other food.