

# Stringent Control Over Meat Quality and Ensure Adequate Hygiene Management

- ▶ Different types and parts of meat must be handled separately to avoid cross-contamination
- ▶ Pay attention to the temperature in working areas and of storage equipment and facilities to slow down bacterial growth
- ▶ Ensure good personal and environmental hygiene to safeguard food safety



# Adopt the following hygiene practices

- 1 Different types and parts of meat must be handled separately**
  - ▶ Use separate cutlery, as well as chopping boards, suited for cutting different types of meat, bones and viscera
  - ▶ Handle different types of meat separately
  - ▶ Clean knives, chopping boards, meat slicers and other utensils or equipment regularly
- 2 Pay attention to the temperature in working areas and of storage equipment and facilities**
  - ▶ Handle meat in a meat-handling area maintained at or below 18°C
  - ▶ Pay attention to the temperature of equipment used for the display and sale of meat
    - » Store fresh meat and chilled meat at a temperature between 0°C and 4°C
    - » Store frozen meat at -18°C or below
- 3 Ensure good personal and environmental hygien**
  - ▶ Wash hands correctly before and after handling meat
  - ▶ Cover open cuts or wounds with a waterproof bandage properly
  - ▶ Clean and sanitise work surfaces, utensils and equipment thoroughly after handling meat
  - ▶ Check the condition of cutlery and meat-cutting equipment at regular intervals and maintain them in good condition. Replace ones with cracks, splits or other damage at once



"Food Safety Information" website  
[www.foodsafety.gov.mo](http://www.foodsafety.gov.mo)



Food Safety Hotline  
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