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BRUNEI DARUSSALAM FOOD AUTHORITY

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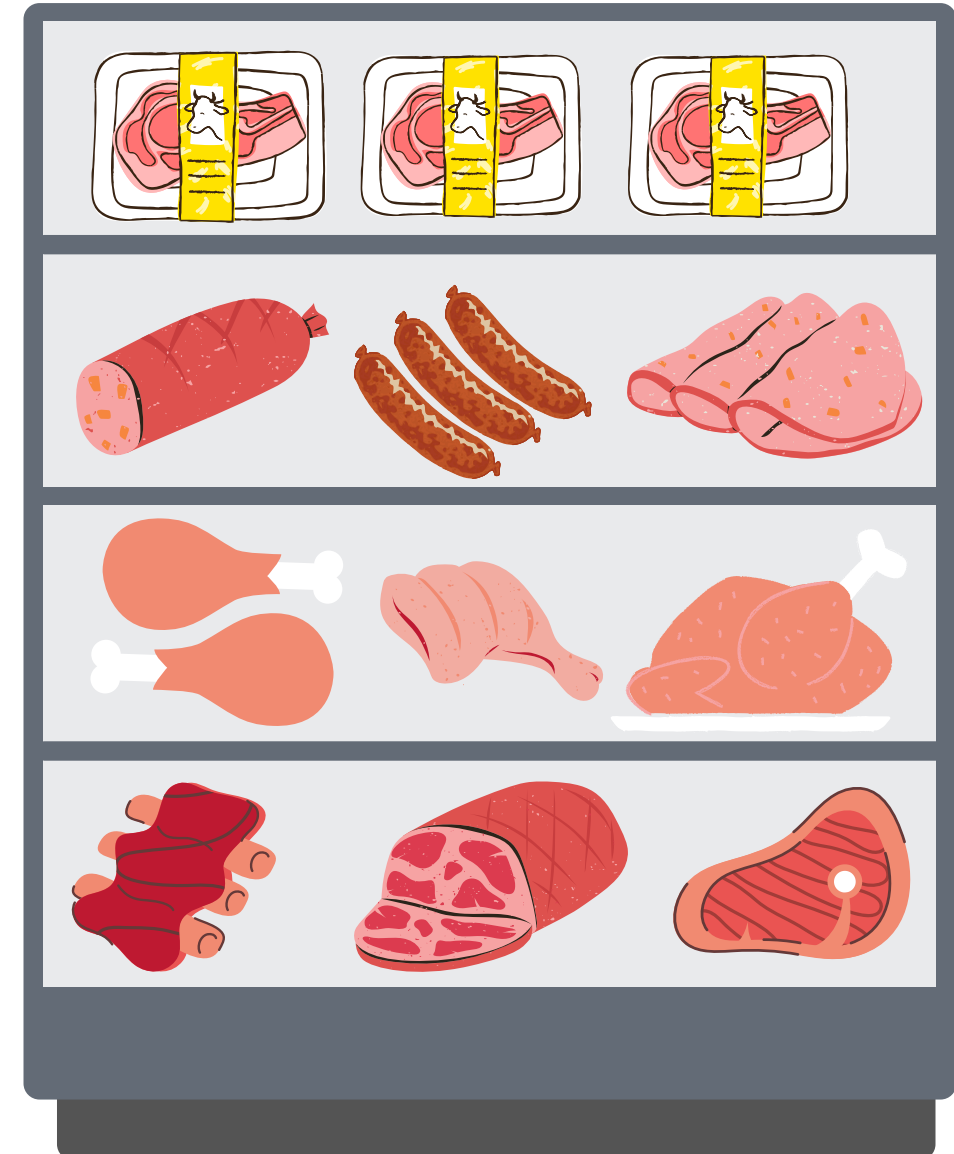
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**GUIDELINE FOR RETAILING OF RAW
MEAT AND MEAT PRODUCTS**

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Prepared by :

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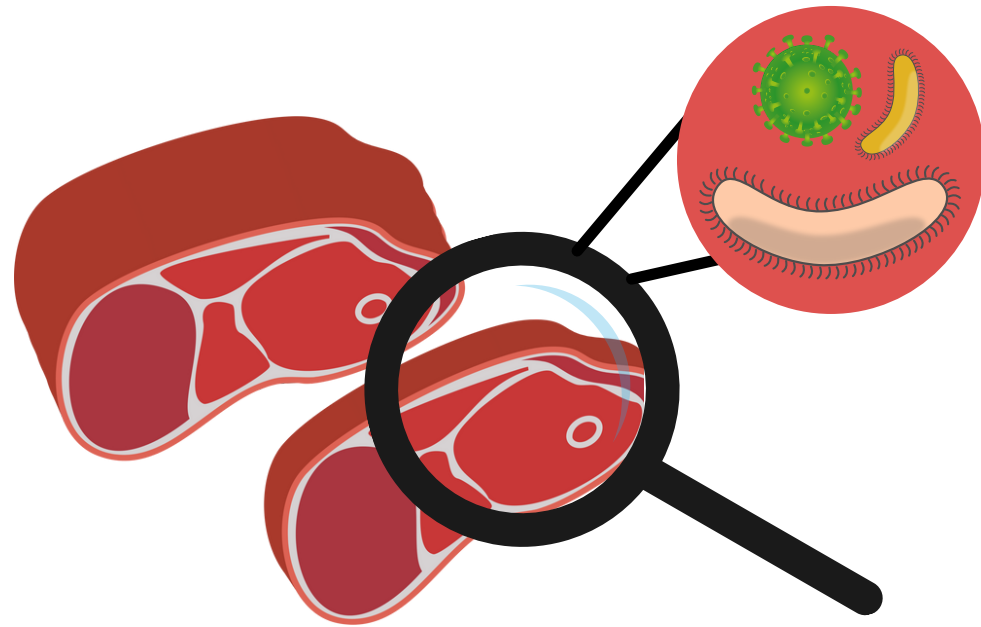
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Raw meat and poultry has a high risk of causing food poisoning or foodborne illnesses.

Raw meat and poultry may contain or be contaminated with food spoilage and food poisoning bacteria such as *Salmonella*, *E.Coli* and others.

Raw products sold such as steaks, pre-cut fillets, parts, and chops are considered a lower risk whilst products such as raw minced meat, sausages and beef patties are higher risk as bacteria may be spread throughout the product.

By following best practices in retailing, the safety of raw meat and its products sold to consumers can be assured, and reduces the risk of foodborne illness.

Mendoza, C, Jones, W, Weese, J, Cordray, J, M.Brown, P and Ande, C. Sanitation and handling practices for fresh meat retailers (2021), Alabama Cooperative Extension System.

NSW Retail meat, Food safety program & retail diary (2016), Government of New South Wales, Department of Primary Industries Food Authority.

Safe food handling for butchers, (2012) Chief Environmental Health Officers Group, Northern Ireland.

Safer food, better business (SFBB) (2020). Food safety management procedures and food hygiene regulations for small businesses. Food Standards Agency.

Store and display chilled meat/poultry safely between 0-4°C (2017), Food and Environmental Hygiene Department, The Government of the Hong Kong Special Administrative Region.

- Raw meat and poultry as well as its products should be sourced from suppliers or slaughterhouses approved by relevant authorities.
- Invoices and laboratory results (microbiological and chemical) of the raw meat and its products should be documented for traceability purposes.
- Vehicles used for deliveries must be clean, and include refrigeration equipment to maintain a temperature of 0°C to 4°C during transportation.
- Staff should ensure receiving area is at the optimum temperature of 0°C.
- Movement of raw meat from the vehicle to cold storage should be done rapidly.
- Storing of stock should follow First-In-First-Out (FIFO) system.



ENVIRONMENT CONDITIONS

- Ensure hygiene standards at the receiving, storage and preparing areas are always maintained.
 - Crates and containers should be clean, sanitized and not used for any other purposes (e.g. carrying fresh produce or other non-meat and poultry items).
 - Secondary packaging such as plastic coverings, cardboard boxes should be thrown immediately.
- Ensure that the raw meat retail area including counter and display cabinets :
 - are always in a hygienic and clean state.
 - are properly maintained and in good repair condition.
 - has sufficient washbasins with hot and cold running water, soap and materials for drying.
 - has proper ventilation, sufficient air conditioning to maintain temperature from 15°C to 18°C.
 - has no waste on floors and waste bins kept closed.

REFERENCES

Farmers' Market Food Safety Guide (2015) Australian farmers' markets association.

Foods That Can Cause Food Poisoning (2020). Centers for Disease Control and Prevention.

Guidance on hygiene and safety in the food retail sector (2014), Food and Agriculture Organization of the United Nations.

Guidelines for Butcher shops (2018) Veterinary Regulations Department & Environmental Health Department Malta.

Guidelines for the safe retailing of meat and meat products (2012), Meat & Livestock Australia.

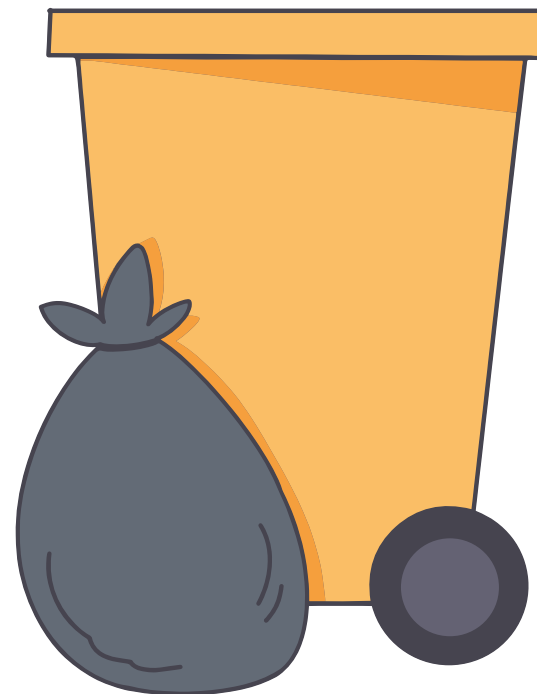
Guidelines on proper usage and cleaning of chopping boards (2016), National Environment Agency Singapore.

McCurdy, S, Peutz, J and Wittman, G. (2009) Storing food for safety and quality. A Pacific Northwest Extension Publication.

WASTE DISPOSAL



- Waste presents risks of physical contamination for raw meat and may attract pests.
- Waste should be handled, stored, treated and disposed of in a clean and safe manner.
- Waste should not be left to accumulate and should be removed away from retail shop frequently.
- There should be sufficient waste containers or foot operated bins placed in the retail area.
- Waste bins should always be kept closed, should be cleaned and disinfected frequently, especially after disposing waste.



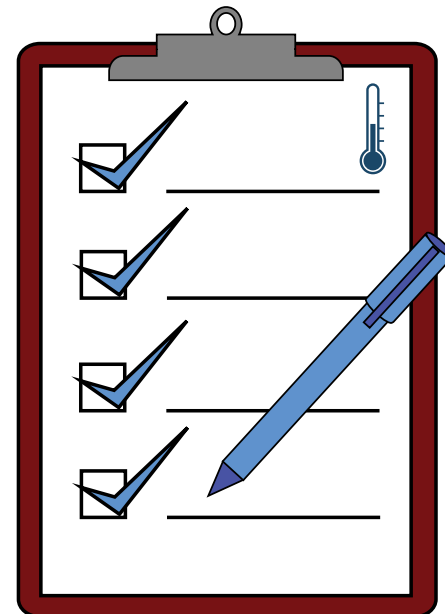
PROPER STORAGE

- Meat and meat products should be stored at correct temperatures to avoid microbial growth.
- Storing chilled meat or meat products at improper temperatures will promote the growth of bacteria, affecting its quality and safety.
- Freezers, chillers and cold display units should not be switched off, if these contain meat and meat products.



PROPER STORAGE

- Cold display cabinets should be maintained at -1°C to 0°C .
- Temperature of meat displayed for sale must not exceed 5°C , to ensure it is kept outside the danger zone (5°C - 60°C).
- Temperatures of cold storage equipment should be regularly maintained and recorded.
- Temperature display or monitoring devices should be calibrated at least once a year.
- Movement of meat and meat products from storage chillers to cold display units should be done quickly to avoid temperature fluctuations.
- Temperature records must be kept in a proper manner, to ensure freezers, chillers and display units are in good working conditions and to usefully monitor problems if it occurs.



PEST CONTROL

- Premise should always be kept clean and always discard used cardboard as this might become breeding grounds for pests.
- Pest control measures should be documented (e.g. invoices, bait location, layout etc) to monitor if control measures are working.
- Retailers should constantly look for signs of pests such as :
 - gnawed goods or packaging
 - droppings
 - webbings
 - eggs
 - small piles of sand or soil



PEST CONTROL

- Retailers should have strict pest control, either internally or using a registered company.
- Pest control baits or chemicals should not come into direct contact with meat or meat products, equipment or food contact surfaces.
- All drain areas should have fitted drain covers, no crevices on floors and UV light installed in areas prone to pests.
- Building and equipment should be well maintained.



HANDLING OF FOOD

- Food handlers must:
 - Practice basic general hygiene.
 - Practice hand washing after handling raw meat or poultry.
 - Wear suitable protective clothing such as hair net, mask and aprons.
 - Use proper and clean utensils such as tongs or disposable gloves to handle food.
 - Ensure gloves are used only once and are changed between tasks.
 - Be free from infectious diseases, foodborne illnesses or skin conditions.
 - Have no exposed or open wounds. These must be covered and secured with coloured, waterproof plasters.
 - Not cough or sneeze near exposed food items or food contact surfaces.
 - Avoid cross contamination at all times.



HANDLING OF FOOD

- Food handlers should diligently clean all utensils and equipment, especially chopping boards used to prepare raw meat and poultry for sale. A dirty or worn out chopping board could harbour bacteria, leading to food contamination as well as physical contaminant (plastic, wood chips in raw meat).

STEPS TO CLEAN CHOPPING BOARDS:

1. Scrape the top surface with a clean knife (for **WOODEN** boards)
2. OR scrub the board with a scouring pad and dish washing detergent (for **PLASTIC** boards)
3. Rinse with detergent and hot water
4. Wipe with a dry and clean designated cloth
5. Air dry in a rack
6. Replace chopping boards that are moulded, worn out and those which have cracks, cuts or hard to clean stains.



CLEANING SCHEDULES

- Cleaning and disinfecting is important to prevent food contamination and risks of foodborne illnesses as well as removing undesirable physical materials which may contaminate food.
- Staff should be fully aware and trained on cleaning and disinfecting procedures and schedules.
- Cleaning of the retail area should be carried out routinely before opening and after closing.
- All equipment, worktops, sinks, floors need to be kept clean and disinfected.
- Cleaning records should be documented and records kept in a proper manner.
- Drippings from raw meat or poultry should be cleaned promptly to avoid cross contamination.

