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 aquat 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