

PREPARING A BURGER USING THE E.COLI O157 GUIDANCE



For more information about E. Coli O157,
contact the Environmental Health Team
on **01543 464491**

WLCT

In partnership with



KEEPING **E. COLI 0157** OUT OF YOUR BURGERS

Bacteria, such as E. Coli O157, are invisible to the naked eye, so they can easily spread to food without you realising. These bacteria could make your customers seriously **ill**, and can even **kill**. You must practise good food hygiene at all times to make sure the food you produce is safe.

E. Coli O157 occurs naturally in healthy animals. The bacteria can contaminate the surfaces of raw meat during slaughter, dressing and packaging. The mincing of meat (which is the way burgers are made) can spread this bacteria throughout the product.

The raw beef burgers that you store, handle and prepare could be contaminated with **E. Coli O157.**

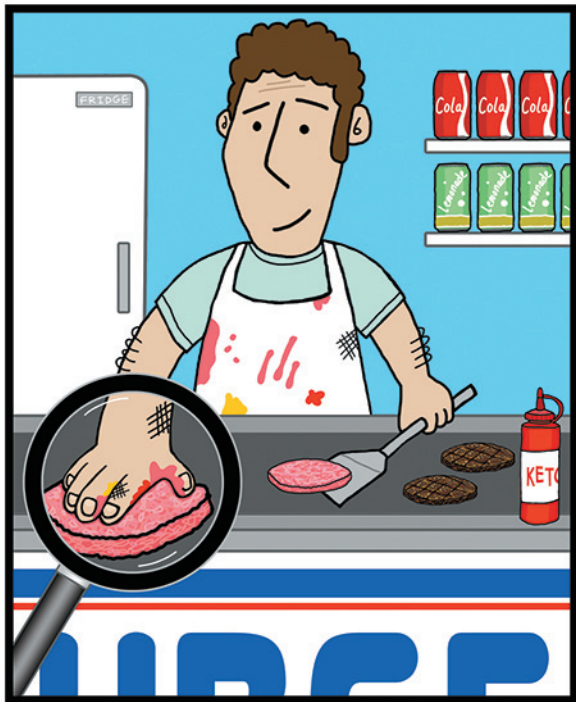
This leaflet highlights the strict measures that are necessary to control E. Coli O157 in your business.

STORAGE X



Raw and ready to eat foods must properly separated to prevent cross contamination. The fridge door handle can be a source of cross contamination. Staff handling raw burgers should wash their hands before touching the handle. This will keep the handle clean for staff handling ready to eat foods. Better still don't handle the raw burger with your hands, use utensils or tongs.

HANDLING X



Hands can become contaminated after touching raw burgers (including the outer packaging and the greaseproof paper between burgers). Always wash your hands after handling raw burgers and the packaging. Stop direct handling of the burgers by using tongs or other utensils.

UTENSILS X



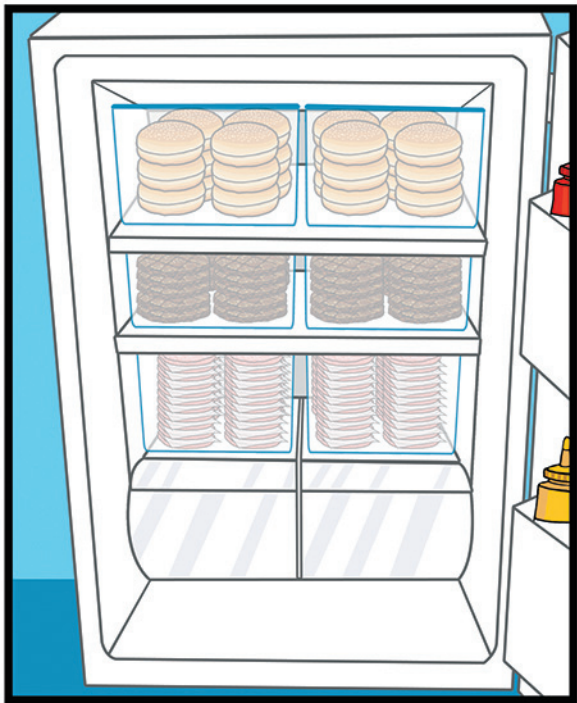
Never use the same knives, chopping boards etc. For raw and ready to eat foods there is a serious risk of cross contamination.

CLEANING X



Cleaning cloths used in raw food areas must not be used in ready to eat food areas. The use of single use disposable cloths is recommended.

STORAGE ✓



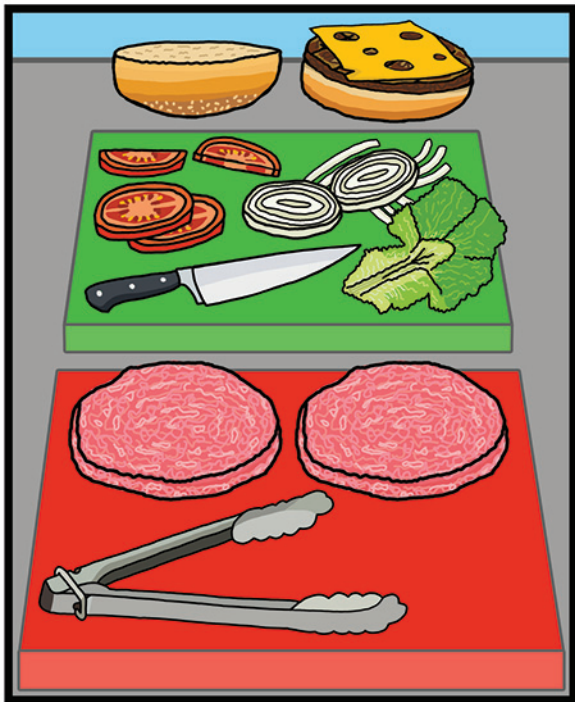
It is recommended that raw and ready to eat foods are stored in separate fridges and freezers. If the same unit is used, remember raw foods must be stored below the ready to eat foods.

HANDLING ✓



To effectively wash your hands you must wet your hands before putting on a squirt of liquid soap. Check that the liquid soap is marked with BS EN 1499. Rub your hands to remove physical contamination. Rinse off the soap and dry your hands with a disposable towel. Turning taps on and off can be a source of contamination – think about installing non hand operable taps. Taps should be turned off with a paper towel which is then thrown away.

UTENSILS ✓



It is recommended that you use colour coded equipment for raw and ready to eat foods. It is recommended that you have two sets of tongs - one for placing the burger on the griddle and for turning during cooking and a second set for handling the cooked burger.

CLEANING ✓



Non food contact surfaces such as worktops, sinks etc must be cleaned and disinfected between being used for raw foods and ready to eat foods. This must be a two stage cleaning process. **STAGE 1:** Remove all visible dirt using hot water and detergent (washing up liquid). **STAGE 2:** Involves the use of a disinfectant. These will only work if the surface is visibly clean. Disinfectant must be marked BS EN 1276 or BS EN 13697 and used in accordance with the maker's instructions.