

KEEP YOUR CUSTOMERS SAFE FROM CAMPYLOBACTER FOOD POISONING

Food
Standards
Scotland

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This advice should be used in conjunction with our **CookSafe** and **Cross-Contamination Guidance** found at www.foodstandards.gov.scot

TO REDUCE THE RISKS

Defrost in the fridge

Place poultry in a covered container on the bottom shelf of the fridge to defrost away from cooked/ready-to-eat foods. Check poultry is fully defrosted before cooking.



Cover and chill

Cover raw poultry and store at the bottom of the fridge so juices cannot drip on other foods.



Don't wash raw poultry

Splashing water spreads germs to hands, equipment, surfaces and other foods.



Never mix raw poultry and cooked food

Keep raw poultry separate from cooked and ready-to-eat food.



Avoid cross-contamination

Ensure hands, equipment and surfaces are thoroughly cleaned with soap, hot water and appropriate disinfectant after contact with raw poultry or its packaging.



Check it's cooked

Poultry should be cooked thoroughly until steaming hot with no pink meat and juices must run clear. Check this at the thickest part. If barbecuing, consider pre-cooking in the oven first, then finish on the barbecue for flavour.



Cook marinades

Don't put sauce or marinade on cooked food if it has already been used with raw poultry.



Get involved now:
www.foodstandards.scot/actnow

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ACT | Acting on
Campylobacter
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