

# GRINDING

## Meat Ingredient Storage

B

- Ground meat and trim should be **stored at 4°C** or lower in bins, under peach paper or in bags until use. If **shop generated trim** is used it must be carefully handled to prevent contamination and to ensure adequate temperature control while in production and storage areas. Shop trimmings should be labeled with the production date and species.

## Ingredient Selection and Preparation

B

P

- Select meat ingredients in accordance with a **first in–first out** inventory management system. **Inspect meat** for off odour, excess purge, bone-chips, cartilage, torn or ripped packaging, or any other condition which would make the ground meat or trim unsatisfactory for use. Take special care to ensure that **clips** removed from chubs do not enter product. To reduce the likelihood of contamination after opening do not remove ground product from chubs until you are ready to package or grind.

## Grinder Preoperational Inspection

B

C

P

- The operator should ensure that all **bolts, pins or other small parts** removed during disassembly are present and securely placed so that they may not enter ground products. Make certain the grinder is free of excessive rust, water, flaking paint or other condition which could contaminate product. Ensure that the grinder has been **cleaned adequately** and is free of visible meat residue. All grinder components including grinding knife and plate should be **periodically inspected** by qualified personnel for evidence of wear or other condition which could lead to metal particles entering product or difficulty in cleaning.

## Grinding Production

B

- Whenever possible, grind **only what is required** in the next few hours. Grind meat in areas where room temperature is not more than 10°C or whenever possible **4°C or colder**. Particular attention should be devoted to keeping ground meat at 4°C or less as the temperature of the meat will rise during grinding due to **heat generated from friction**. When grinding, ensure that ground meat is placed into clean containers and that hands and all other meat contact surfaces including **trays are very clean**.

## Rework

B

C

- If whole muscle products are **taken from the counter** for grinding always ensure that they are free from any seasoning and are not past their “best before” date. If you find that you have ground **more than you can sell** it is acceptable to immediately freeze the remaining unexpired product as patties or frozen ground beef for sale in the frozen counter. **Do not mix** any remaining ground product into another days fresh ground meat production.

## Grinder Sanitation

B

- Completely **disassemble, clean and sanitize** the grinder after each day of production or more often if needed. If possible use a separate grinder for each species otherwise a complete cleanup must be undertaken when **switching species**.

B Biological Hazard  
C Chemical Hazard  
P Physical Hazard

