

DISPLAY

Meat Display Case Sanitation

B

- A written procedure for **cleaning display cases** should be constructed which contains a schedule for cleaning. As a guideline, cases should be cleaned at least once per week and inspections conducted to determine if more frequent cleaning is required due to **leaking packages** or other sources of contamination.

Display Case Maintenance

B C P

- When maintenance or repair of **refrigeration systems** is required, it is essential that food products contained in the case be removed or adequately protected against contamination or a rise in temperature. **Temperature measurement devices** within the display case should be periodically checked to ensure proper function and accuracy.

Meat Display Temperature

B

- The surface of all raw meat products contain spoilage bacteria and in some cases potentially harmful bacteria which grow quickly if exposed to air temperatures over 4°C. To ensure **shelf life and safety**, temperature of cases should be monitored at least three times per day. For optimal display, fresh meat should be maintained between 0 and 2°C (meat freezes at -1.5°C). Frozen meat should be kept at -18°C in the frozen case. Do not exceed **load line limits** as packages may approach the temperature of room air as warm drafts created by passing consumers and the overall store temperature prevent effective cooling. Remember that **lights in display cases** give off heat and will warm product kept too close. If meat product is left outside of the display case or in an abandoned shopping cart the product should be destroyed. During **hours of non-operation** meat should be covered and, when possible, placed in a cooler.

Refrigeration Failure

B

- In the event of refrigeration system failure or power outage product should be inspected by management and where the **product temperature** has exceeded 4°C for a significant period of time, meat products requiring refrigeration must be disposed of.

Inventory Rotation

B

- Product must be removed from storage and put on display in accordance with a first in–first out program. **“Best before” dates** of products should be monitored daily to ensure any outdated product is not still on display.

Package Dates

B

- When possible a sign explaining the **meaning and importance** of “packaged on” and “best before” dates should be posted along with the significance of these dates if meat is frozen or used fresh.

Package Condition

B

- Periodic inspection of the display case should be performed to ensure there are no **leaking/damaged packaging** or other condition which might permit contamination. Consumer handling of leaking products may result in raw meat juices containing potentially harmful bacteria contacting other products in the store or at home. Further it is also important to make certain that all labels are still present on packages and are readable. Extra caution is required with **ready-to-eat** meat products where damaged packaging may result in consumer illness.

B Biological Hazard
C Chemical Hazard
P Physical Hazard

