



Worthwhile Operational Guidelines & Suggestions

BROILER PROCESSING TIMELY INFORMATION – AUGUST 2006

Fresh and Frozen Chicken Handling Guidelines

These guidelines were developed by the Quality British Chicken to educate the handlers and retailers of fresh and frozen poultry products on proper storage, hygiene, merchandising, temperature control, stock rotation and display management.

Don't:

- * overload chill or frozen storage areas or fill display cases above their capacity.
- * use display cases to cool warm products.
- * display chilled or frozen products outside the chilled display case or freezers.
- * put display cases near heat sources, spotlights or direct sunlight.
- * leave products on loading bays or anywhere at room temperature.
- * rely on dials to regulate the room or case environment.

Do:

- * check and verify the temperature with an independent thermometer.
- * check the incoming fresh or frozen product container temperatures.
- * check for package integrity and provide disposable wipes to clean seepage.
- * transfer products immediately into storage or display cases.
- * remove damaged products.
- * ensure that freezer doors seal properly and that defrosting is done a regular basis.
- * store raw and cooked ready-to-eat products separately.
- * rotate the stock on “first-in, first-out” principle.
- * ensure that product codes and dates are legible.
- * stack or load products such that chilled air can circulate freely.
- * keep chilled storage areas and display cases clean and tidy.
- * establish a cleaning and sanitation SOP and schedule.
- * remove products when damaged or “sell-by” date has passed.
- * separate and display products by weight or price.



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