

CHECKING FOOD IS COOKED – VISUAL CHECKS [AS DISTINCT FROM CORE TEMPERATURE CHECKS]

NOTES:

1. This applies to areas not covered by the monitoring of meat and poultry does not.

For each type of dish that is cooked select the appropriate method of checking and then include the dish within the list.

Checking Method	Dishes
<p>The checks below are to be used to make sure that food is properly cooked.</p>	<p>List of dishes that will be checked using the procedure stated under 'Checking Method'</p>
<p>SURFACE SEALING Surfaces of whole cuts of meat are sealed</p>	<p>Examples: Meats such as steaks, gammon, lamb where customers may require less than normal, thorough cooking.</p>
<p>BOILING Liquid dishes bubble rapidly when stirred</p>	<p>Examples: gravy, soups.</p>
<p>CHANGE OF COLOUR [FISH] Cut into fish [to the centre or to the bone] to check that the colour and texture has changed</p>	<p>Example; salmon.</p>
<p>SHELLFISH CHANGE OF COLOUR Check to make sure that colour and texture has changed.</p>	<p>Example: muscles, prawns.</p>