Where possible, validation activities shall include actions to confirm the efficacy of the HACCP system (Codex).

Many processed poultry products (e.g. chicken nuggets and burgers) are pre-cooked and ‘Menu-Safe’, the Menu-Safe logo and ‘Record-Safe’ are registered trademarks of Taylor Shannon International Ltd.

Where and when possible, validation activities shall include actions to confirm the efficacy of the HACCP system.

Examples: Breast, drumsticks, thighs.

Solid dishes are ready-to-eat so bacteria will not be killed at a later stage (e.g. by cooking).

Often require a level of handling that increases the risk of contamination from people, the growth of bacteria that survive as spores during cooking, the multiplication of bacteria that may re-contaminate the food from people.

Examples: Chicken, turkey.

Labelling:

Identify and document ingredient in all menu items:
- Celery
- Coconut
- Gluten
- Kiwi fruit
- Lupin
- Meat
- Mustard
- Tree nuts
- Milk

Milk must be noted if it is the main ingredient in a menu item.

Hazelnut on the menu. Include detail in the title of the menu item.

Nuts are cut, peeled and prepared by hand using equipment that has been cleaned and disinfected according to HACCP principles.

Dressings and mayonnaise are made in the kitchen using specific equipment for the preparation of these products.

For each food handler, record the date they received the training:

1. Hand washing
2. Personal hygiene
3. Safe handling of food
4. Cross-contamination
5. Medical treatment

For more details and to order, please contact the UAE Menu-Safe team on +971 (0)55 606 8610

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