



PRODUCT - CHICKEN DONENESS TEST

INTRODUCTION

- You must conduct a chicken doneness test twice per day as stated in the DPSC.
- This is to comply with the HACCP requirement of validating and documenting that the chicken is thoroughly cooked.
- Ensure your thermometer is calibrated & sanitized.
- Calibrate the thermometer weekly (every Monday) using boiling water in the kettle as water boils at **100°C (212°F)**

TEMPERATURE CHECKING

- **Wash & sanitize hands.**
 - At the end of the cooking cycle, remove the chicken from the cooker and rack as normal.
 - Wait 5 minutes and using the thermometer probe, take the temperature of a thigh or drumstick and record in the DPSC.
 - Acceptable doneness must be a minimum temperature of 80°C (176°F). Scotland 83°C (181°F).
 - Cut the thigh or drumstick through the bone and record in the DPSC.
 - The bone marrow of all cut pieces should be brown in colour.
 - Notice and record the colour of the bone marrow and surrounding muscle for each piece.
 - Check all pieces for uniformity of colour from tray to tray and within the tray.
- **Undercooked chicken must be immediately discarded and never sold to customers or given to employees.**