

A Guide to Food Factory,  
Foodservice and Retail Outlets

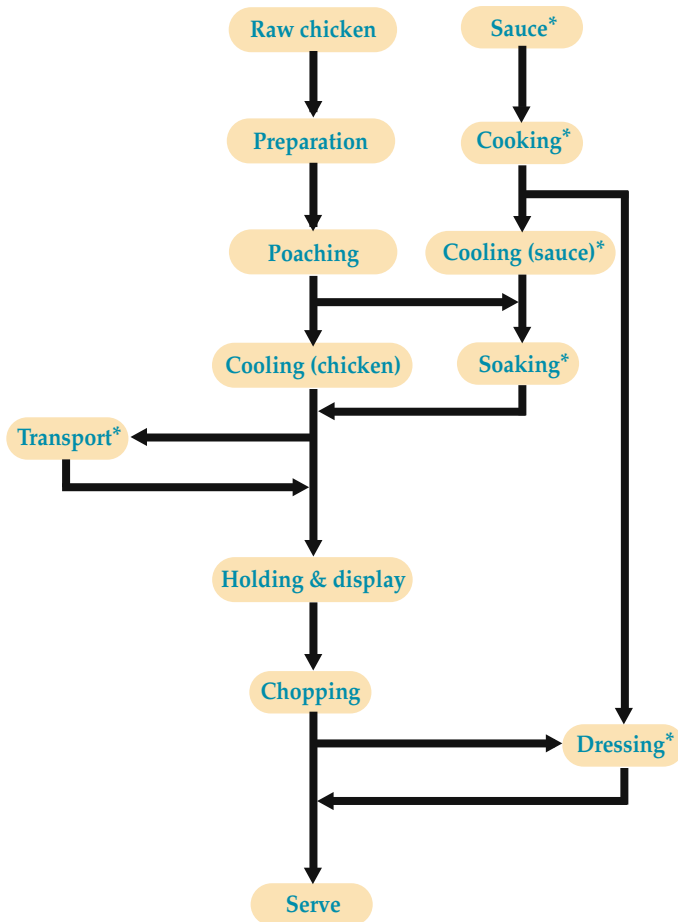


Guidelines for  
Safe Preparation and Handling  
of Poached Chicken



食物安全中心  
Centre for Food Safety

Poached chicken is a popular dish in Hong Kong as well as Chinese restaurants all over the world. It is prepared by immersing the raw chicken into hot water until it is cooked. The traditional processing practices of poached chicken make it generally susceptible to microbial growth and post-cooking contamination. Key steps involved in generic poached chicken production are as follows:



Variations are expected to suit particular operations.  
\*May be included in some production lines.

In order to ensure food safety, it is important to implement food safety measures in the preparation and handling of poached chicken.

## *Prepare poached chicken at food factory or food premises*

### Purchase and storage of raw chicken

- Obtain raw chicken from approved and reliable sources.
- Inspect the storage conditions and the temperature of raw chicken as well as the documents before acceptance to verify that there is no sign or indication of contamination.
- Retain purchasing invoice to facilitate product tracing.
- Keep raw chicken at 4°C or below if it is not used immediately and separate it from ready-to-eat food. Raw chicken should be covered and placed in the lower compartment of the refrigerator. Ready-to-eat food should also be covered and placed in the upper compartment of the refrigerator. Ideally, use separate refrigerators to store raw chicken and ready-to-eat food.

### Preparation

- Estimate the demand of poached chicken carefully to avoid over-production and prevent prolonged storage of poached chicken at room temperature.
- Implement suitable timetable for individual poached chicken production process to minimise storage period at room temperature.

## Poaching

- Cook thoroughly-
  - ✓ The centre of the thickest part of the poached chicken should reach at least 75°C.
  - ✓ Ensure that the juices are clear and not red in colour; blood is not visible when cutting the poached chicken.

## Cooling

- Cool poached chicken from 60°C to 20°C within 2 hours or less.
- Use potable water to cool poached chicken.

## *Obtain poached chicken from food factory or other sources*

### Purchase and transport of poached chicken

- Obtain poached chicken from licensed and reliable food factories or other approved sources.
- Inspect the incoming goods and documents before acceptance to verify that there is no sign or indication of contamination to the goods.
- Retain purchasing invoice to facilitate product tracing.
- Use appropriate and clean vehicles to transport poached chicken. During transportation, poached chicken should be protected properly from cross-contamination.



### Holding and display

- During display, keep poached chicken in an insect- and dust-proof showcase.



- Keep record to indicate how long the poached chicken has been stored at room temperature after cooling.
- If the poached chicken is held at room temperature for less than 2 hours, it should be refrigerated for final use later or used before the 4-hour limit is up.
- If the poached chicken has been held at room temperature for more than 2 hours but less than 4 hours, it should be used before the 4-hour limit is up but it cannot be returned to the refrigerator.
- If the poached chicken has been held at room temperature for more than 4 hours, it should be discarded.

### General hygiene practices

- Use separate utensils to handle raw food and ready-to-eat food such as poached chicken.
- Wash and sanitise cutting boards and knives thoroughly before and after chopping poached chicken.
- Wash hands thoroughly with warm soapy water for 20 seconds before and after handling foods.
- Clean all poached chicken preparation, storage and display areas on a daily basis.
- Observe good personal hygiene. Refrain from smoking and eating during preparation. Open wound should be covered.
- Suspend from engaging in any food including poached chicken handling work when suffering or suspected to be suffering from a communicable disease or symptoms of illness such as diarrhoea, vomiting, fever, sore throat and abdominal pain.
- Deploy different staff for handling cash and food.