**The serving of undercooked burgers**

The food safety hazards associated with serving undercooked burgers are due to bacteria being distributed throughout the ground product. The bacterium, in particular E Coli 0157, has a very low infective dose and it can be as low as 10 bacterium. This can put your customers at risk of food poisoning.

Your food safety or HACCP procedures must effectively deal with the risks associated with your burger product. In order to address this, you must:

**Hazard Analysis and Critical Control Point (HACCP) procedure: Accepted methods of preparation**

**STEP 1: Identify a Procedure to Prepare Burgers Safely**

There are three procedures that are acceptable in Torbay Council which can be followed in order to ensure that a burger does not pose a public health risk:

1. **Pasteurisation**: cooking of burgers to a core temperature held at 70oC for 2 minutes.
2. **Searing and shaving**: a whole joint of beef should be purchased as opposed to minced meat. Temperature control of the product from purchase to service. The joint should be handled under strict hygiene conditions with equipment that is designated solely for its preparation into burgers. The whole joint should be seared on a grill/pan evenly all over, the outside shaved off and the raw inside minced for minced meat to be formed into burger patties. No further sources of contamination should be introduced.
3. **Scientific assessment:** your burger product can be sent to a laboratory to assess which time/temperature combination is best to kill food poisoning bacteria that may be present. This is called challenge testing. You are required to arrange for a suitable number of standard burgers to be sent to the laboratory to be tested. The results of this should be sent to Torbay Council for assessment before adoption into your food safety procedure.

Laboratories\* that undertake this kind of testing are:

* Leatherhead Food Research
* Campden BRI (\**Please note that these are not recommendations but simply an indication of which laboratories are known to do this work).*

(The explanations of these procedures are not exhaustive; the Food Business Operator must ensure that they consult their EHO or food safety consultant to ensure that their procedure is adequate).

**STEP 2:** **Devise a** **Hazard Analysis and Critical Control Point (HACCP) written procedure**

In relation to the service of undercooked burgers made from minced meat, you must:

1. Identify all of the hazards associated with this dish from ‘farm to fork’
2. Identify steps at which control is essential to prevent or eliminate a hazard
3. Establish limits which are critical to the product, that would separate acceptability of the product from unacceptability
4. Establish and implement monitoring procedures e.g. temperatures
5. Establish corrective actions when monitoring indicates that a critical control point is not under control e.g. further cooking

*Regulation (EC) 852/2004 Article 5 paras 1 and 2 (a-e)*

**STEP 3: Establish documents and records**

You must establish appropriate documents and records to demonstrate the effective application of STEPS 1 and 2.

*Regulation (EC) 852/2004 Article 5 para 2 (g)*