

Safe Preparation Procedures

Make sure you follow these safe preparation procedures throughout the assembly process:

Wash your hands before you get started, between the preparation of each entrée and any time you touch raw meat.

If you have disposable plastic gloves, use new gloves each time you handle raw meat.

Never touch raw meat with the measuring cups or spoons.

Use separate bowls for the preparation of each entrée or wash the bowl before using it again. Because each entrée must be cooked to a different temperature, you don't want one entrée to have been cross-contaminated with another entrée that cooks to a different temperature.

Wipe work surfaces with a disinfectant cleaner before you get started, after the preparation of each entrée and whenever there is a spill.

Keep refrigerated ingredients cold until you are ready to use them.

Immediately store assembled entrees in the refrigerator or freezer.