



1 Goal

To prepare Chinese style roast duck so that it can be safely held within the temperature danger zone (4°C – 60°C) for up to 22hrs. To reduce harmful microbes on the surface of the duck and their ability to grow or produce toxins.

2 Why?

- Harmful microbes will grow rapidly at temperatures between 4°C – 60°C (the temperature danger zone).
- The boiling water will kill harmful microbes and the vinegar will help stop them from growing while the duck is hung to dry.
- Keeping the skin intact will prevent harmful microbes from getting onto, and growing on, the meat.

3 How this is done



This procedure doesn't replace the need to follow other relevant procedures in the Food Control Plan.

Preparation

- Frozen ducks are thoroughly defrosted.
- The duck is dipped in boiling water containing vinegar and other ingredients (as used in the recipe).
- The duck is hung to dry in a cool area for no longer than six hours.
- At the start and half way through the drying process, a temperature probe is used to check the internal temperature of the duck doesn't get any higher than 25°C throughout the drying process.



After six hours of hanging, the growth rate of microbes increases. Some microbes release toxins that will not be destroyed during roasting.

Cooking

- The duck is roasted (follow *Cooking poultry*).

Display/storage

- After cooking, the duck is carried using the hanging hook and is not directly handled.
- Care is taken to make sure the duck's skin remains intact and isn't broken. This is because if harmful microbes get onto the duck's flesh, they will grow quickly.
- Ducks are displayed or stored in a well ventilated area to prevent moisture build up (ie, not in an enclosed glass cabinet).
- Ducks don't touch each other or any other products on display or during storage.
- Ducks are on display for no longer than 22 hours.



After 22 hours on display harmful microbes grow more quickly on the surface of the duck's skin.

4 What if there is a problem?

Drying

Re-boil any water that's used to dip the ducks if it has cooled down.

Move any ducks with an internal temperature of more than 25°C during the drying process to the chiller until the temperature drops below 25°C.

Throw away any ducks that have been hung to dry for a period longer than six hours.

Display

If ducks are found to be touching each other or any other meats on display, move them away immediately.

If ducks have been in contact with each other for a long time, remove them from the display, cut them up, and reheat the meat to 75°C. Then either:

- keep the meat at or above 60°C until it's served, or
- cool the meat from 60°C to 21°C within two hours, and from 21°C to 4°C in four hours and store at or below 4°C.

When the duck's skin is broken or has been handled by someone, cut up the duck – keeping it at or above 60°C until it's served.

Remove and dispose of any ducks that have been on display for longer than 22 hours.

Record your actions in the daily page of the Diary.

5 Write it down

Write down in the drying record the temperature of each duck at the time it was hung up to dry and the time that drying started (see Chinese style roast duck drying record).

Write down the temperature of the duck halfway through the drying process and what you did to bring it down if it was higher than 25°C.

Write down the time the duck was taken from the drying area to be cooked.



