## Poultry and Fabrication Portfolio Artifact

This bacteria is commonly linked with Poultry and Poultry Products

s <b>PP</b>		
Food Commonly Linked with the Bacteria:	Most Common Symptoms	Prevention Measures
Poultry and Eggs	Diarrhea	Cook poultry and eggs to minimum internal temperatures.  ( F)
Produce	Abdominal Cramps	Prevent cross-contamination between poultry and ready-to-eat food.
	Vomiting and Diarrhea	Keep food handlers who have been diagnosed with salmonellosis out of the operation
Types of Poultry		
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Poultry grading is based on a number of guidelines:	Grade Is the Highest Grade	Gradeand
Conformation:  ———————————————————————————————————	grade likely to be_at	Used in processed products where the poultry meat is up,, or ground.

Guide	lines for Purchasing Poultry
1.	When purchasing poultry, look for the Inspection Label
2	and Grade.
۷.	All poultry must be inspected to make sure it is healthy and slaughtered under sanitary conditions.
3	Frozen poultry should be:
٥.	a. Solid to the touch.
	b. Free of
	c. Sold in a tightly sealed package.
	d. All poultry should be free of skin tears and bruises and have a fresh odor.
4.	Fresh uncooked chicken should be and moist with a creamy
	yellow skin color.
5.	Turkey should have the same qualities, with a white skin.
6.	Readily available and less expensive than most othe
_	meat.
7.	Range: Raised in large yards and given space to roam. Darker in
	color and slightly different in texture and flavor.
Rece	ving Poultry
Fresh	poultry should be delivered atF or lower.
Froze	n received frozen.
Accep	table criteria for receiving:
Color:	No discoloration
Textu	re: Firm flesh that springs back when touched
Stori	ng Poultry
Store	fresh, raw poultry at an internal temperature of or lower.
Store	frozen poultry at a temperature that keeps it frozen.
If ren	noved from original packaging, place in airtight containers
Store	below ready to eat foods if in the same cooler
Follow	FIFO

Forms of Poultry: White and Dark The two distinct differences in poultry form	ms are white meat and dark meat: Each
type of meat holds different	·
MEAT:	
<ul> <li>From areas of the fowl where there i</li> </ul>	is little
<ul> <li>Lower in calories.</li> </ul>	
<ul> <li>Cooks faster: can result in a dry prod</li> </ul>	luct.
meat:	
<ul> <li>From areas where the hird's</li> </ul>	are used more

- Higher in calories and fat.
- Richer, more flavorful
- Requires longer cooking times.
- Suitable for moist and dry cooking methods

## Classes of Poultry

Туре	Age	Preparation
Broiler Chicken	Weeks	Broil, Roast
Fryer Chicken	Weeks	Roast, Grill, Broil, Saute
Roaster Chicken	Months	Roast, Grill
Cornish Game Hen	5-7 Weeks	Roast
Hen Turkey	5-7 Months	Roast, Fry, Smoke
Tom Turkey	7 Months +	Roast, Fry Smoke

