



Preparing Chinese-style roast duck

Goal: Ensure Chinese-style roast duck is safely prepared.

What can go wrong?	What can I do?	How can I check?	What if it is not right?
Growth of bacteria	Dip the duck in boiling water containing vinegar. (Other ingredients, and the amount of vinegar used, will be dependent on traditional recipes. The actual amount of vinegar used is not of importance.)	Use a probe thermometer to check the core temperature of the duck at the beginning of the drying process and roughly halfway through. Be careful to insert the probe thermometer in an area that will cause minimal damage to the duck's skin.	If the water and vinegar mixture has cooled down before you have dipped the duck, re-boil it prior to dipping.
	Hang the duck to dry in the cool room for no longer than six hours.	Check that the core temperature of the duck does not reach more than 25°C throughout the drying process.	If any ducks reach a core temperature higher than 25°C at any time during the drying process move them to refrigeration until the temperature drops. Discard any ducks that have been hung to dry for longer than six hours. This six hours is cumulative. If the ducks had to be put into refrigeration to drop their core temperatures, the time they had already been hung to dry before being put into refrigeration must be added to the time they are hung to dry again once they are removed from refrigeration.

