

# Roasting

Meats Used for Roasting

## Beef



top round



bottom round



flank steak



rib roast



ribeye roast



strip loin



tenderloin

## Pork



pork chops



pork loin

## Poultry



roaster



roaster turkey

- Use a red cutting board when preparing raw meats.
- Wash, rinse and sanitize knives, cutting boards, and other food contact surfaces between uses.

**HACCP**  
Hazard Analysis Critical Control Points

**TIPS**  
Truss, Insert, Place, and Season

- Select the right cut of meat for a particular menu item.
- Poultry roasters can be trussed or untrussed.