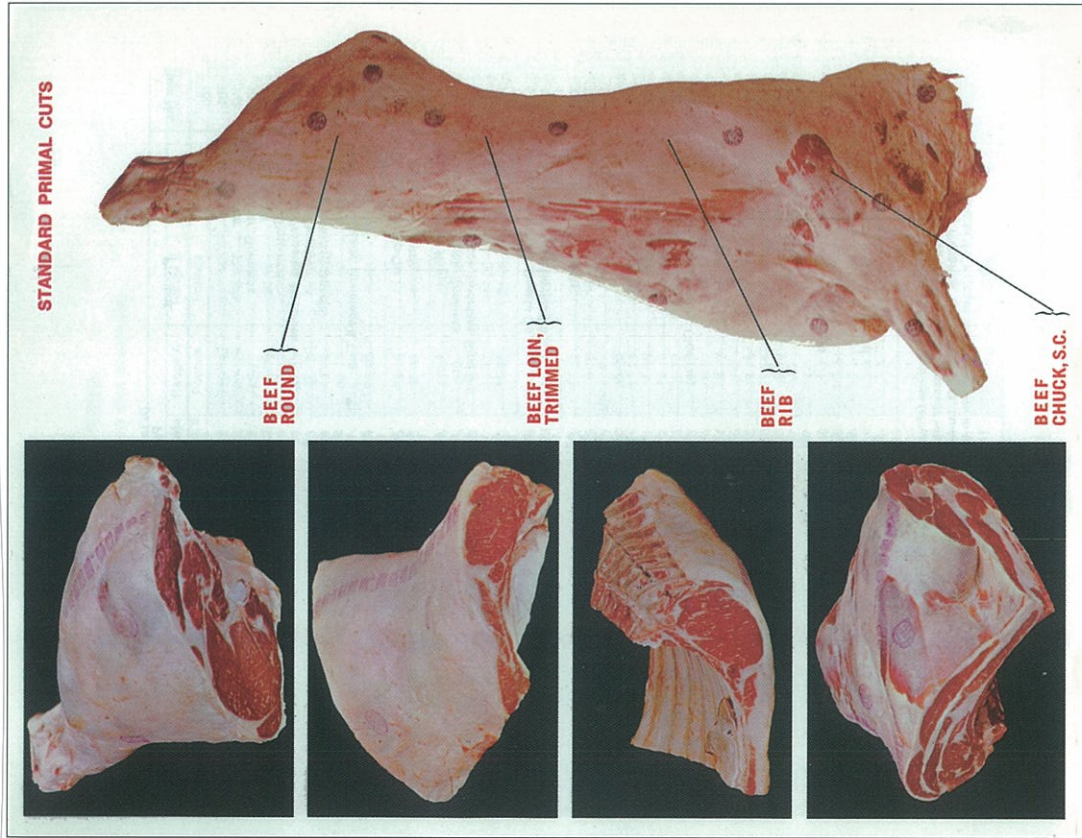


Roasting

Standard Primal Cuts

Beef



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



- Select the right cut of meat for a particular menu item.
- Quality beef is bright red in color; quality pork has a soft-gray pink color with white fat.

Pork

