Reserve Serving Sauce Before It Touches Raw Poultry - working notes

One situation. Clear facts. An honest next step.

Set aside an uncontaminated serving portion before raw-poultry contact. Keep raw-contact marinade refrigerated and follow USDA guidance; do not silently pour it into the serving dish.

Hypothetical example: A cook reserves a clean sauce portion before adding raw chicken to the marinade and identifies both containers to the adult serving the meal.

01 Decide which portion is for the table

Reserve the intended serving portion before raw-poultry contact.

Recipe and sauce

Serving portion reserved when

Clean container identified

02 Keep raw-contact marinade in its role

Label and refrigerate raw-contact marinade as appropriate.

Raw-contact container

Refrigeration arrangement

Guidance checked

Reserve Serving Sauce Before It Touches Raw Poultry - working notes / Review & follow-through

03 Give the server the actual information

Tell the server each portion's actual history.

Actual contact history

Serving decision

Adult receiving handoff

04 Finish with a clean preparation path

Keep cleanup and remaining portions separate.

Raw-contact cleanup

Remaining suitable portion storage

Correction needed