



Dining Services is committed to serving safe & high-quality chicken at all dining locations.

To ensure this:

- Our culinary team uses a standardized time system when cooking each batch of chicken and uses a Hazard Analysis Critical Control Points (HACCP) process to ensure the correct internal temperature is achieved for all chicken we serve.
- Our culinary team is required to follow our standard operating procedure for cooking various types of chicken.
- In addition to these procedures, we are now taking the following actions:
 - When cooking chicken tenders, in addition to taking standard temperature checks, team members will cut open one piece from each basket to visually inspect it for doneness.
 - Station standards will be posted back-of-house so all culinary employees have easy access to all procedures and standards, also including station set-up, design, clean-up, and maintenance.
 - Signage will be posted so students understand our preparation and temperature methods.

To report concerns regarding these action items, please request to speak to a manager on duty and email Dining Services at diningservices@wustl.edu.