

Cooking Potentially Hazardous Foods

PURPOSE: To prevent foodborne illness by ensuring that all foods are cooked to the appropriate internal temperature.

SCOPE: This procedure applies to foodservice employees who prepare or serve food.

KEY WORDS: Cross-Contamination, Temperatures, Cooking

INSTRUCTIONS

1. Train foodservice employees on using the procedures in this SOP. Refer to the Using and Calibrating Thermometers SOP.
2. Follow California Retail Food Code requirements.
3. If a recipe contains a combination of meat products, cook the product to the highest required temperature.
4. Cook products to the following temperatures:
 - a. 145°F for 15 seconds
 - i. Single pieces of meat including beef, veal, lamb, and pork
 - ii. Raw shell eggs that are broken and prepared for immediate service
 - iii. Seafood
 - b. 155°F for 15 seconds
 - i. Products containing meat or fish that have been chopped, flaked, ground, or minced. (*i.e. formed roast beef, gyros, ground beef, and sausage*)
 - ii. Raw eggs prepared for later service
 - c. 165°F for 15 seconds
 - i. Poultry
 - ii. Stuffed fish, pork, or meat
 - iii. Stuffing containing fish, meat, or poultry
 - d. 135°F for 15 seconds
 - i. Fresh, frozen, or canned fruits and vegetables that are going to be hot held

MONITORING

1. Use a clean, sanitized, and calibrated probe thermometer, preferably a thermocouple.
2. Avoid inserting the thermometer into pockets of fat or near bones when taking internal cooking temperatures.
3. Take at least two internal temperatures from each batch of food by inserting the thermometer into the thickest part of the product which usually is in the center.
4. Take at least two internal temperatures of each large food item, such as a turkey, to ensure that all parts of the product reach the required cooking temperature.

CORRECTIVE ACTION

1. Retrain any foodservice employee found not following the procedures in this SOP.
2. Continue cooking food until the internal temperature reaches the required temperature.

VERIFICATION AND RECORD KEEPING

Foodservice employees will record product name, time, the two temperatures/times, and any corrective action taken on the Cooking and Reheating Temperature Log.

Foodservice manager will verify that foodservice employees has taken the required cooking temperatures by visually monitoring foodservice employees and preparation procedures during the shift and reviewing, initialing, and dating the temperature log at the close of each day. The Cooking and Reheating Temperature Log is to be kept on file for a minimum of 1 year.

DATE IMPLEMENTED: _____ **BY:** _____

DATE REVIEWED: _____ **BY:** _____

DATE REVISED: _____ **BY:** _____