

Facility Name: _____

Department: _____

Policy No: _____

STANDARD OPERATING PROCEDURE

Cooking Food

Policy: All foods will be cooked to at least the required minimum internal temperature as specified on recipes to ensure safety. It is expected temperatures of cooked foods are taken and recorded to provide documentation of practices.

Procedure: Employees involved in the production of food must complete the following steps:

Prepare hot foods:

1. Cook hot foods to these minimum end-point temperatures or recipe directions. Avoid over-cooking. Use a calibrated thermometer to check product temperature in thickest part of the item. Take readings in at least two locations of the food..

Poultry	165°F for 15 seconds
Stuffing, stuffed meats, casseroles, and other dishes combining raw and cooked foods	165°F for 15 seconds
Temperature Controlled for Safety Foods cooked in microwave	165°F; let food stand for 2 minutes after cooking, stir during cook process
Ground or flaked meats, shell eggs hot-held for service	155°F for 15 seconds
Injected and mechanically tenderized meats*	155°F for 15 seconds
Beef and pork roasts	145°F for 4 minutes
Beef steaks, pork, veal, lamb	145°F for 15 seconds
Commercially raised game animals	145°F for 15 seconds
Fish and foods containing fish	145°F for 15 seconds
Shell eggs (for immediate service) (If it is not fully cooked use pasteurized eggs)	145°F for 15 seconds
Vegetables (canned, frozen, fresh), fruits, grains, and legumes hot-held for service	135°F for 15 seconds, held above 135°F
Ready-to-eat commercially processed and packaged foods	135°F for 15 seconds, held above 135°F

* Mechanically tenderized meats are meats that have been deeply penetrated by blades, pins, needles, or any mechanical device or by one of the following processes: "blade tenderizing," "jaccarding," "pinning" or "needling"**

2. TCS foods must be cooked to these minimum internal temperatures unless the customer requests otherwise. Disclosures regarding under cooked TCS foods and a reminder of potential risk should be communicated in writing to customers, either on menu or table tents.
3. Take end-point cooking temperatures using a calibrated thermometer with a probe the appropriate size for the thickness of the food, and record in cooking log.
4. Reduce holding time of foods before serving by using batch cooking. Prepare batches of product to improve quality and safety.

Cooking Food, cont.

5. Allow temperature of cooking equipment to return to required temperatures between batches.
6. Do not use hot holding equipment to cook or reheat foods.
7. Food ingredients should be exposed to room temperature for no more than two hours during preparation or assembly. Keep in refrigeration or hot holding until needed. The TOTAL time foods should be exposed to room temperatures shall not exceed four hours.
8. Prepare products that will not be cooked or heated away from other products.

Partial Cooking or Non-Continuous Cooking of Foods** must follow written procedures approved by local regulatory authority that address monitoring and corrective action procedures. The following steps must be included.

1. Do not cook food for longer than 60 minutes during initial cooking.
2. Cool food immediately after initial cooking using the two-stage cooling process: product is cooled to below 70° within 2 hours and to below 41 F within the next four hours.
3. Freeze or refrigerate the food after cooling it. If refrigerating the food, make sure it is held at 41°F or lower. Store the partially cooked food away from ready-to-eat foods.
4. Heat the food to required minimum internal temperature before selling or serving it..
5. Cool the food if it will not be served immediately for held for service. Use the two-stage cooling process.

*** Partial or Non-continuous cooking is defined as the cooking of food in a food establishment using a process in which the initial heating of the food is intentionally halted so that it may be cooled and held for complete cooking at a later time prior to sale or service. ***

Children's Menus

1. The sale of undercooked or comminuted*** meat is prohibited.

****Comminuted meat includes meat that has been emulsified, stuffed, linked, or smoked. Products include sausages, frankfurters, and bratwurst.*

Take temperatures:

1. Wash hands.
2. Use a calibrated thermometer to take the temperatures of all menu items that contain TCS food ingredients.
3. Clean the thermometer stem by wiping with alcohol wipes prior to and after taking temperatures of each food or washing, rinsing, and sanitizing stem. Open the alcohol sanitizer package with clean hands.
4. Take temperatures in the thickest part of a food item (usually the center). Two readings should also be taken in different locations to assure thorough cooking to minimum end-point temperatures.
5. Record the end-point cooking temperature on the **Cooked Food Temperature Log**.

The restaurant manager will:

1. Review logs daily to ensure that temperatures and corrective actions are being met.
2. Take corrective action as necessary.
3. Follow up as necessary.
4. File logs with HACCP records.

Policy last revised on: _____