

## Cooking Potentially Hazardous Foods SOP

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

**SCOPE:** This procedure applies to foodservice employees and volunteers who prepare food for *Insert Business Name*.

**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 State and local health department requirements.
3. If a recipe contains a combination of ingredients, cook the product to the highest required temperature.
4. Fresh, frozen, or canned fruits and vegetable products that are cooked must be brought to 165 degrees F for 15 seconds, before being chilled. See Cooling Potentially Hazardous Foods SOP.

### MONITORING:

1. Use a clean, sanitized, and calibrated probe thermometer.
2. 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.

### 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. The Processing Coordinator 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:** \_\_\_\_\_.