

Standard Operating Procedures for

Cooking

(Task of Food Process)

Purpose	Why are these procedures written?
<i>To prevent foodborne illness by making sure that all foods are cooked to the appropriate internal temperatures</i>	
Role	Who is responsible for following these procedures?
<i>Certified Food Managers (CFMs) and any other employees preparing and handling food with cooking responsibilities in the kitchen</i>	
Instructions & Frequency	How and where will these procedures be completed properly? What are the step by step procedures? When and how often do we follow these procedures?
<i>1. Food items that are potentially hazardous must be cooked in the kitchen using the convection oven, stovetop, broiler, or griddle. 2. Cook food items to the following proper internal temperatures: a. 165°F at 15 seconds ✓ Poultry, stuffed food items b. 155°F at 15 seconds ✓ Ground meats, ground seafood, eggs for later service c. 145°F at 15 seconds ✓ Beef, pork, veal, lamb, fish, shellfish, eggs for immediate service d. 135°F at 15 seconds ✓ Fruits, vegetables 3. Take the temperature of the food item using a clean, sanitized, and calibrated thermometer. For the time indicated above, the temperature should match the minimum cook temperature listed. The food item name and temperature may be recorded onto the "Cooking" or "Cooking & Reheating" log posted nearby.</i>	
Monitoring	What documentation activities are we using to verify & track the procedures?
<i>Food item names and temperatures will be recorded onto a log daily as needed. After food employees have logged in entries, managers will verify by initialing. See the assigned log posted next to grill/stove area. Logs will be kept on file for 1 year.</i>	
Corrective Actions	What actions are necessary to take if we did not follow the correct procedures?
<i>1. Alert the Person-In-Charge (PIC). 2. Continue cooking the food item until the proper temperature is reached. 3. Food items that have not reached the minimum cook temperature and that have not been served must be discarded. The cooking process must be restarted with a new food item. 4. Re-train the employee on the cooking process including internal cook temperatures.</i>	
Prepared By (Signature): _____	Date: _____
Reviewed & Tested By (Signature): _____	Date: _____

