



## **Cooking Time and Temperature Control for Safety Foods Standard Operating Producers:**

**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, Time, Cooking

### **Procedures:**

1. Train foodservice employees who prepare or serve food on how to use a food thermometer and cook foods using this procedure.
2. If a recipe contains a combination of meat products, cook the product to the highest required temperature.
3. Follow State or local health department requirements regarding internal cooking temperatures. If Federal, state or Local Health Department Food code is different follow their guidelines.
4. 145°F for 15 seconds
  - a. Seafood, beef, and pork
  - b. Eggs cooked to order that are placed onto a plate and immediately served
5. 155°F for 15 seconds
  - a. Ground products containing beef, pork, or fish
  - b. Fish nuggets or sticks
  - c. Eggs held on a steam table
  - d. Cubed or Salisbury steaks
6. 165°F for 15 seconds
  - a. Poultry
  - b. Stuffed fish, pork, or beef
  - c. Pasta stuffed with eggs, fish, pork, or beef (like lasagna or manicotti)
7. 135°F for 15 seconds
  - a. Fresh, frozen, or canned fruits and vegetables that are going to be held on a steam table or in a hot box

### **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 (2) internal temperatures from each batch of food by inserting the thermometer into the thickest part of the product (usually the center).
4. Take at least two (2) internal temperatures of each large food item, like a turkey, to ensure that all parts of the product reach the required cooking temperature.



**Corrective Action:**

Continue cooking food until the internal temperature reaches the required temperature.

**Verification and Record Keeping:**

Foodservice employees will record product name, time, the two (2) temperatures/times, and any corrective action taken on the Cooking - 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 – Reheating Temperature Log are kept on file for a minimum of one year.

**DATE IMPLEMENTED:** \_\_\_\_\_ **BY:** \_\_\_\_\_

**DATE REVIEWED:** \_\_\_\_\_ **BY:** \_\_\_\_\_

**DATE REVISED:** \_\_\_\_\_ **BY:** \_\_\_\_\_