

STANDARD OPERATING PROCEDURES

FACILITY: _____

SUBJECT: COOKING POTENTIALLY HAZARDOUS FOOD

REFERENCE CHART:

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|--------|---|
| 165° F | Poultry, stuffing, stuffed meat or fish, casseroles, egg dishes, dishes combining raw and cooked food. Potentially hazardous food cooked in microwave. |
| 155° F | Ground or flaked meats |
| 145° F | Pork, beef and pork roasts, beefsteaks, veal, lamb, commercially raised game animals, fish, foods containing fish, shell eggs for immediate service. See the Food Code, subpart 3-4 for alternate cooking times for beef and pork roasts. |
| 140° F | Fruits and vegetables that are cooked for hot holding. |

* Note: Cook to this temperature for at least 15 seconds.

On the following lines list all foods that will be cooked to these minimum internal temperatures.

165 deg. F.

155 deg. F.

145 deg. F.

140 deg. F.

Who will make sure cooking potentially hazardous food procedures are followed? (PIC, Manager, etc.)

How will problems be corrected? How will the effected food be handled? If employees are observed not following procedures for cooking potentially hazardous food, how will the problem be address, by whom, and what will be done with the food?

Date Created: _____

By: _____

Last Revised: _____

By: _____