Standard Operating Procedures for

Facility Name: _____

Cooking

Why:	Harmful bacteria and parasites can cause illness if foods are not cooked to proper temperatures for a specified time.
Who:	Food production employees who are responsible for cooking. ☐ _____
When:	Whenever cooking equipment (**not** hot holding equipment) is used to cook foods.
How:	○ Use a clean and calibrated thermometer to check the final cooking temperature. ○ Specify each food/equipment/temperature.

Complete the table for the foods and equipment used:

✓	Food	Final Temp	Facility Temp	Time	Equip
	Poultry - stuffed meat, seafood, or poultry - stuffing containing meat, seafood or poultry - traditional, wild game meat - casseroles containing PHF	165°F		15 seconds	
	Pork, - game meat – meat – ground or restructured meat or seafood – injected meat	158°F OR		1 second	
		155°F		15 seconds	
	Other PHF requiring cooking	145°F		15 seconds	
	Rare roast beef and rare beef steak	130°F		15 seconds	
	Other:				

Optional Records:	"Cooking Temperature Log" – Record final cooking temperatures: ☐ each time ☐ hourly ☐ daily ☐ weekly ☐ other _____
Correction:	☐ If the final temperature is not reached, continue cooking until correct temperature is reached. ☐ Modify the cooking process to achieve the correct time and temp. ☐ _____

Prepared or revised by:
Signature: _____Date_____