

Cooking Food Policy

Version: 1

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Definitions

Ratites: mostly flightless birds with flat breastbones

Minimum Temperature: The lowest temperature of a product that will ensure the food is safe for consumption

Minimum Time: The amount of time a minimum temperature must hold at to ensure the food is safe for consumption

Procedure: A series of steps to be followed as a consistent approach to accomplish an end result

Mechanically tenderized meat: Meat that has been punctured by needles or knives to break down the muscle fibers

Purpose:

Ensure that all employees are trained on the correct procedure to prevent foodborne illness by cooking foods to the correct minimum internal temperature.

Scope:

This procedure applies to foodservice employees who are responsible for cooking food that will be immediately served to consumers

Procedure:

The site manager shall:

- 1) Train foodservice employees on using the procedures in this policy.
- 2) Train foodservice employee on preparing food per organizations food recipe/directions
- 3) If a recipe contains a combination of meat products, cook the product to the highest required temperature.
- 4) Cook products to the following minimum temperatures and minimum time:
 - 145°F for 15 seconds
 - ✓ Seafood – including fish, shellfish and crustaceans
 - ✓ Steaks/chops of pork, beef, veal and lamb
 - ✓ Commercially raised game
 - ✓ Shell eggs that will be served immediately
 - 145°F for 4 minutes
 - ✓ Roasts of pork, beef, veal and lamb
 - 155°F for 17 seconds
 - ✓ Ground Meat – Including beef, pork and other meat
 - ✓ Injected meat – including brined ham and flavored-injected roasts
 - ✓ Mechanically tenderized meat

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- ✓ Ratites – including ostrich and emu
 - ✓ Ground seafood – including chopped or minced seafood
 - ✓ Shell eggs that will be hot held for service
 - 165°F for <1 second (instantaneously)
 - ✓ Poultry – including whole or ground chicken, turkey or duck
 - ✓ Stuffing made with fish, meat or poultry
 - ✓ Stuffed meat, seafood, poultry or pasta
 - ✓ Dishes that include previously cooked TCS ingredients
 - 135°F for 15 seconds
 - ✓ Fruit, vegetables, grains and legumes that will be hot held for service
- 5) Complete the Cooking and Reheating Temperature Log

Monitoring:

- 1) Use a thermometer with a probe that is the correct size for the food.
- 2) Ensure thermometer is clean, sanitized, and calibrated.
- 3) Check the temperature in the thickest part of the food
- 4) Take at least two readings in different locations

Corrective Action:

If the food item does not reach the minimum internal temperature, continue to cook the food until it does reach minimum internal temperature.

Verification/Record Keeping:

Employees will record product name, time, the two temperatures/times, and any corrective action taken on the Cooking and Reheating Temperature Log.

At the end of the business day, the completed Cooking and Reheating Temperature Log will be given to the manager to verify the log has been filled out properly

Maintain logbook for a minimum of one (1) year.

Related Documents:

- Employee Food Safety Training Materials
- Employee Training Record
- Using and Calibrating Thermometer Policy
- Food Item Recipe Card/Directions
- Cooking and Reheating Temperature Log

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