

Standard Operating Procedure (SOP): Food Temperature Monitoring and Control Standards

This SOP establishes **food temperature monitoring and control standards** to ensure the safety and quality of food products. It includes procedures for regularly measuring and recording food temperatures during storage, preparation, cooking, cooling, and serving. The purpose is to prevent the growth of harmful bacteria by maintaining foods within safe temperature ranges, complying with food safety regulations, and minimizing the risk of foodborne illnesses.

1. Purpose

To provide a standardized method for monitoring and controlling food temperatures throughout all food handling processes, ensuring compliance with food safety regulations and preventing foodborne illnesses.

2. Scope

This procedure applies to all personnel involved in the receiving, storage, preparation, cooking, cooling, reheating, and serving of food products.

3. Responsibilities

- **Food Handlers:** Measure and record food temperatures at required stages.
- **Supervisors:** Verify records, ensure proper procedures are followed, and provide training.
- **Management:** Oversee implementation and review of SOP to ensure effectiveness and compliance.

4. Temperature Control Standards

Process / Storage	Temperature Standard	Measurement Frequency
Cold Storage (Refrigerator)	≤ 4°C (≤ 40°F)	Twice daily
Freezer Storage	≤ -18°C (≤ 0°F)	Twice daily
Hot Holding	≥ 60°C (≥ 140°F)	Every 2 hours during service
Cooking	According to food type (e.g., poultry ≥ 74°C / 165°F)	Each batch
Cooling Process	60°C to 21°C (140°F to 70°F) within 2 hours; 21°C to 4°C (70°F to 40°F) within 4 hours	After cooking and during cooling
Reheating	≥ 74°C (≥ 165°F) for 15 seconds	Each batch

5. Procedures

- Monitoring:**
 - Use calibrated thermometers for all temperature measurements.
 - Record the temperatures on the designated log sheet.
 - Label and date food items as necessary.
- Corrective Actions:**
 - If food is outside safe temperature ranges, take immediate corrective action (e.g., reheat, cool rapidly, discard if safety is compromised).
 - Document the action taken and notify a supervisor.
- Calibration:**
 - Thermometers must be calibrated at least weekly or as specified by the manufacturer.
- Record Keeping:**
 - Maintain temperature logs for a minimum of one year or as per local regulations.
 - Logs must be reviewed by supervisors regularly.

6. Documentation

Use the **Food Temperature Log Sheet** to record all required temperatures. Ensure accuracy and completeness. Immediately report any deviations and corrective actions.

7. Review and Training

- All food handling staff must be trained in this SOP before handling food independently.
- Review this SOP annually or whenever there are changes to food safety regulations or operational processes.

8. References

- Local and National Food Safety Regulations
- Food Code 2022 (or most current version)
- Company Food Safety and Sanitation Policies