

Standard Operating Procedure (SOP): Cooking Temperature Standards and Verification Steps

This SOP details **cooking temperature standards and verification steps** to ensure food safety and quality. It includes guidelines for setting appropriate cooking temperatures for various food types, monitoring procedures to maintain these temperatures, and verification methods such as using calibrated thermometers. The SOP aims to prevent foodborne illnesses by ensuring thorough cooking and adherence to regulatory standards.

1. Purpose

To establish standards for minimum cooking temperatures for various foods and to outline the procedures for verifying that these temperatures are consistently achieved, ensuring food safety and regulatory compliance.

2. Scope

This SOP applies to all food preparation staff responsible for cooking and temperature monitoring in the facility.

3. Responsibilities

- Kitchen staff: Follow cooking temperature standards and verification procedures.
- Supervisors/Managers: Ensure compliance through training, monitoring, and corrective actions as needed.

4. Cooking Temperature Standards

Food Type	Minimum Internal Temperature	Minimum Holding Time
Poultry (chicken, turkey, duck, ground or whole)	74Â°C (165Â°F)	15 seconds
Ground meats (beef, pork, lamb, veal)	68Â°C (155Â°F)	15 seconds
Beef, pork, veal, lamb (steaks, chops, roasts)	63Â°C (145Â°F)	3 minutes
Fish and seafood	63Â°C (145Â°F)	15 seconds
Eggs (for serving immediately)	63Â°C (145Â°F)	15 seconds
Eggs (for hot holding)	68Â°C (155Â°F)	15 seconds
Reheated leftovers	74Â°C (165Â°F)	15 seconds

Refer to local regulatory standards for any updates or additional requirements.

5. Monitoring Procedures

1. Preheat cooking equipment as necessary.
2. Use a calibrated food thermometer to check internal temperature at the thickest part of the food, avoiding bone or fat.

3. Document the temperature for every batch in the Cooking Log Sheet.
4. For foods requiring resting time, leave food undisturbed for the specified period before consuming or serving.

6. Verification Steps

1. Verify thermometer calibration before each shift using ice-water or boiling-water methods.
2. Review Cooking Log Sheets daily to ensure compliance with temperature standards.
3. Conduct random spot checks during service hours using a calibrated thermometer.
4. Immediately recook or discard any food found below required temperatures.

7. Corrective Actions

- If food does not reach the minimum required temperature, continue cooking and re-test until the correct temperature is achieved.
- If thermometer is found uncalibrated, recalibrate and recheck all temperatures taken.
- Record corrective actions taken in the Corrective Action Log.

8. References

- FDA Food Code
- USDA Food Safety Guidelines
- Local health department regulations