

# Standard Operating Procedure

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## Cooking Food

**Policy:** All foods will be cooked using appropriate practices and procedures to ensure safety. This includes properly cooking foods to required internal temperatures and taking and recording temperatures.

**Procedure:** Employees involved in the production of food must complete the following steps:

Prepare hot foods:

1. Cook hot foods to these minimum end-point temperatures or higher. Avoid over-cooking. Use a calibrated thermometer to check product temperature in thickest part of the item.

Poultry	165°F for 15 seconds
Stuffing, stuffed meats, casseroles, and other dishes combining raw and cooked foods	165°F for 15 seconds
Potentially Hazardous Foods cooked in microwave	165°F; let food stand for 2 minutes after cooking, stir during cook process
Ground or flaked meats	155°F for 15 seconds
Pork	145°F for 15 seconds
Beef and pork roasts	145°F for 4 minutes
Beef steaks, veal, lamb	145°F for 15 seconds
Commercially raised game animals	145°F for 15 seconds
Fish and foods containing fish	145°F for 15 seconds
Shell eggs (for immediate service) (If it is not fully cooked use pasteurize eggs)	145°F for 15 seconds
Vegetables (canned, frozen, fresh)	135°F for 15 seconds, held above 135°F
Ready-to-eat commercially processed and packaged foods	135°F for 15 seconds, held above 135°F

2. Take end-point cooking temperatures.
3. Reduce holding time of foods before serving by using batch cooking.
4. Allow temperature of cooking equipment to return to required temperatures between batches.
5. Do not use hot holding equipment to cook or reheat foods.



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## Cooking Food, continued

6. Expose food ingredients to room temperature for two hours or less, or food item should be returned to the refrigerator. TOTAL time of food at room temperature shall not exceed four hours.
7. Prepare products that will not be cooked or heated away from other products.

### Take temperatures:

1. Use a calibrated thermometer to take temperatures of all potentially hazardous food products, each batch.
2. Wipe the thermometer stem with alcohol wipes prior to and after taking the temperatures of each food; or wash stem, rinse, and sanitize. Open the sanitizer package with clean hands.
3. Take temperatures in the thickest part of a food item (usually the center). Two readings should also be taken in different locations to assure thorough cooking to the appropriate temperature.
4. Record the end-point cooking temperature on the **Daily Menu Production Worksheet and Temperature Log**.
5. If recommended temperature is not met continue cooking.

### The unit supervisor will:

1. Review logs daily to ensure that temperatures and corrective actions are being met.
2. Take corrective action as necessary.
3. Follow-up as necessary.
4. File logs with HACCP records.



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