



Our Lady of Consolation
CATHOLIC SCHOOL

Food Safety Plan

(Revised 2023)

School Food Safety Program
Our Lady of Consolation School

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Description of Program Overview and Facility

The OLC School Lunch program follows the USDA guidance on developing a food safety program based on the Process Approach to HACCP. All standards in this food safety program are based on recommendations in the 2001 Food Code.

Average Daily Participation

Lunches 70-90 Meals

School Foodservice Staff

Manager

1-2 Staff

Kitchen Equipment

1 Mixer

1 Walk-in Freezer/Cooler

2 Convection Ovens

2 Heated Cabinets

2 Heated Serving Counters

1 Refrigerated Serving Counter 1 Milk Cooler

1 Dishmachine

Menu

Menu Cycle with recipes/instructions in notebook in Kitchen

STANDARD OPERATING PROCEDURES (SOP)

Standard Operating Procedures for Our Lady of Consolation School are listed below. Each SOP will be attached to this food safety program. Foodservice staff will be made aware of all SOPs during initial and in ongoing training.

Facility-Wide

1. Washing Hands
2. Preventing Cross-Contamination
3. Preventing Bare Hand Contact with Ready-to-Eat Foods
4. Personal Hygiene
5. Storing and Using Chemicals
6. Receiving Deliveries
7. Cooking
8. Cooling
9. Reheating

FOOD PREPARATION ACTION PLAN

Categorizing Menu Items and Identifying Control Measures and Critical Control Points (CCPs):

The menu cycle is posted in the kitchen. Each menu item available for service is listed in this food safety program in the table below. When new menu items are added, the list is updated. Each item is evaluated to determine which of the three processes is applicable and to identify the appropriate control measures and critical control points (CCPs) using the Process Approach charts attached. Once the determination is made for each menu item, the food service manager will make the rest of the food service staff aware of the menu items and applicable process and control measures by posting the Process Charts in the kitchen. (These Process Charts containing the list of menu items are attached on the following pages.) In addition, the menu cycle, menus, recipes, product directions, and charts are kept in a notebook in the manager's office.

Staff:

- All foodservice personnel will be given an overview of the Process Approach to HACCP after being hired and before handling food.
- Any substitute food service staff will be given instructions on the Process Approach and a list of necessary procedures relevant to the tasks they will be performing and the corresponding records to be kept.
- Periodic refresher training for employees will be provided on a quarterly basis.
- An easily accessible copy of an explanation of the Process Approach taken from the USDA HACCP guidance document will be available in the manager's office.

PROCESS CHART – PROCESS 1

Process 1 -NO COOK Keep Food Below 41 °F Degrees

Menu Item	Recipe #
Milk	
Hard Taco Shells	197191
Hamburger Bun	763233
Hotdog Bun	266536
Triple berry Muffin	411582
Rotini Pasta	229951
Spaghetti Noodles	654590
English Muffins	208640

Control measures

CCP:

- Cold holding – Critical limit is 41° F or below

SOP:

- Personal Hygiene
- Washing Fresh Fruits and Vegetables
- Limiting time in the danger zone to inhibit bacterial growth and toxin production (e.g., holding at room temperature for 4 hours and then discarding)
- Verifying receiving temperatures of food
- Date marking of ready-to-eat food

Process 2-COOK and SAME DAY SERVE

Cook to Correct Temperature. Serve at 135 °F or above

Menu Item	Reciper Number	Cooking Temp
Beef Taco Filling	776548	150-160*
Orange Chicken	509730	350*
Whole Wheat Cheese Pizza	505221	325*
Fully Cooked Drumstick	603391	350*
Cheese Quesadilla	584834	375*
Popcorn Chicken	536620	350*
Corn Dogs	620220	350*
Chicken Patty	509728	375*
Grilled Cheese	786360	275* (warmer)
Six Cheese Lasagna	577110	325*

Control measures

CCP:

- Cooking to destroy bacteria and other pathogens (CCPs with corresponding critical limits are noted above.)

165 °F

155 °F

135 °F

SOP:

Hot holding or limiting time in the danger zone to prevent the outgrowth of spore-forming bacteria

PROCESS CHART – PROCESS 3

Process 3-COOK, COOL, REHEAT, SERVE

Limit Time in the Danger Zone (41 °F – 135 °F)

Menu Item	Reciper #	Cooking Temp	Cooling Temp	Reheating Temp
N/A				

Control measures

CCP:

- **Cooking to destroy bacteria and other pathogens (CCPs and critical limits are outlined above)**
- **Reheating for hot holding, if applicable**

SOP:

- **Cooling to prevent the outgrowth of spore-forming bacteria (SOP)**
- **Hot and cold holding or limiting time in the danger zone to inhibit bacterial growth and toxin formation (SOP)**

Manager Responsibilities:

- The foodservice manager at each site will be responsible for ensuring assigned foodservice staff are properly monitoring control measures and CCPs at the required frequency and are documenting required records.
- The manager will also be responsible for monitoring the overall performance of standard operating procedures. (Specific details regarding monitoring are addressed in each SOP.)
- Monitoring will be a constant consideration. However, the manager will use the Food Safety Checklist to formally monitor foodservice staff at least once per week. (The checklist form has been included in Appendix IV.)

Foodservice Staff Responsibilities:

- Foodservice staff is responsible for monitoring individual critical control points (CCPs) in the handling and preparation of food.
- Foodservice staff is responsible for monitoring control points as defined in the standard operating procedures (SOPs).

CORRECTIVE ACTIONS

Documenting Corrective Actions:

- The foodservice director or manager* will be responsible for developing predetermined corrective actions for the most common deviations from control measures including critical control points (CCPs) and standard operating procedures (SOPs).
- The foodservice director or manager will review and update corrective actions at least annually. Corrective actions for all SOPs are outlined in the written SOPs.
- Foodservice staff will be responsible for documenting any corrective actions taken while handling and preparing food as well as any actions taken while performing SOPs.

Training:

- In addition to the corrective actions outlined in the SOPs, foodservice staff will be trained on a continuous basis to take corrective actions when necessary.
- Guidance on most common specific corrective actions will be listed in this food safety program and will be posted in an accessible location in the kitchen.

Corrective actions for common problems are attached.

*** Person responsible for foodservice management and operations in the school district.**

RECORDKEEPING

DOCUMENTATION (RECORDS)

DOCUMENTATION SCHEDULE

Food Production Records

End Point Cooking Temperature Daily

Time and Temperature for Holding Daily

Equipment Temperature Records

Receiving Logs Each delivery

Freezer Log Daily

Cooler Log Daily

Thermometer Calibration Weekly (Minimum)

Storage Room Logs Daily

Review Records

Food Safety Checklist Weekly

Manager's Checklist Twice yearly

Training Logs On-going

Corrective Action Records As necessary

Staff Responsibility:

All foodservice staff will be held responsible for recordkeeping duties as assigned. Overall, the foodservice manager will be responsible for making sure that records are being taken and for filing records in the proper place.

Recordkeeping Procedure:

· All pertinent information on critical control points, time, temperature, and corrective actions will be kept on clipboards in the kitchen for ease of use.

- All applicable forms for daily records will be replaced on a weekly basis or sooner, if necessary.
- In the case of weekly records, replacement of forms will be on a monthly basis.
- All completed forms will be filed in the filing cabinet in the manager's office.
- The foodservice manager is responsible for making sure that all forms are updated, available for use, and filed properly after completion.
- The foodservice manager is also responsible for educating all foodservice personnel on the use and importance of recording critical information.

REVIEW OF THE SCHOOL FOOD SAFETY PROGRAM

The school food service manager will review the school food safety program at the beginning of each school year and when any significant changes occur in the operation. The attached checklist will be used for the review.

Food Safety Program Review Checklist

1. Documents to review

- Standard Operating Procedures
- Food Preparation Process Charts
- Control Measures in the Process Approach (CCPs and SOPs)
- Corrective Actions

2. Monitoring recordkeeping. Choose at random one week from the previous four.

Type of Record (SOP, CCP, Corrective Action, etc.)	Monitoring Frequency and Procedure (How often? Initialed and dated? Etc.)	Record Location (Where is the record kept?)

2. Describe the strengths or weaknesses with the current monitoring or record keeping methods.

3. Who is responsible for verifying that the required records are being completed and properly maintained?

4. Describe the training that has been provided to support the food safety program.

5. Do the managers and staff demonstrate knowledge of the plan?

6. Have there been any changes to the menu or operation (new equipment, etc.)?

7. Was the plan modified because of these changes

Record Keeping

- A. Food Safety Checklist
- B. Receiving Log
- C. Cooking and Reheating Temperature Log
- D. Cooling Temperature Log
- E. Damaged or Discarded Product Log
- F. Refrigeration Log

Personal Hygiene

1. Report to work in good health, clean, and dressed in clean attire.
2. Change apron when it becomes soiled.
3. Wash hands properly, frequently, and at the appropriate times.
4. Keep fingernails trimmed, filed, and maintained so that the edges are cleanable and not rough.
5. Avoid wearing artificial fingernails and fingernail polish.
6. Wear single-use gloves if artificial fingernails or fingernail polish are worn.
7. Do not wear any jewelry except for a plain ring such as a wedding band.
8. Treat and bandage wounds and sores immediately. When hands are bandaged, single use gloves must be worn.
9. Cover a lesion containing pus with a bandage. If the lesion is on a hand or wrist, cover with an impermeable cover such as a finger cot or stall and a single-use glove.
10. Eat, drink, use tobacco, or chew gum only in designated break areas where food or food contact surfaces may not become contaminated.
11. Taste food the correct way:
 - Place a small amount of food into a separate container.
 - Step away from exposed food and food contact surfaces.
 - Use a teaspoon to taste the food. Remove the used teaspoon and container to the dish room. Never reuse a spoon that has already been used for tasting
 - Wash hands immediately.
12. Wear suitable and effective hair restraints while in the kitchen.
13. Follow State and local public health requirements.

Monitoring:

A designated foodservice employee will inspect employees when they report to work to be sure that each employee is following this SOP. The designated foodservice employee will monitor that all foodservice employees are adhering to the personal hygiene policy during all hours of operation.

Corrective Action

Any foodservice employee found not following this procedure will be retrained at the time of the incident. Affected food will be discarded.

Verification and Record Keeping:

The foodservice manager will verify that foodservice employees are following this policy by visually observing the employees during all hours of operation. The foodservice manager will complete the Food Safety Checklist daily. Foodservice employees will record any discarded food on the Damaged or Discarded Product Log, which will be kept on file for a minimum of one year.

Receiving Deliveries

1. Establish a rejection policy to ensure accurate, timely, consistent, and effective refusal and return of rejected goods.
2. Organize freezer and refrigeration space, loading docks, and store rooms before deliveries.
3. Gather product specification lists and purchase orders, temperature logs, calibrated thermometers, pens, flashlights, and clean loading carts before deliveries.
4. Keep receiving area clean and well lighted.
5. Do not touch ready-to-eat foods with bare hands.
6. Determine whether foods will be marked with the date of arrival or the “use-by” date and mark accordingly upon receipt.
7. Compare delivery invoice against products ordered and products delivered.
8. Transfer foods to their appropriate locations as quickly as possible.

Monitoring:

1. Check the interior temperature of refrigerated trucks.
2. Check frozen foods to ensure that they are all frozen solid and show no signs of thawing and refreezing, such as the presence of large ice crystals or liquids on the bottom of cartons.
3. Check the temperature of refrigerated foods.
 - a. For fresh meat, fish, and poultry products, insert a clean and sanitized thermometer into the center of the product to ensure a temperature of 41 °F or below. The temperature of milk should be 45 °F or below.
 - b. For packaged products, insert a food thermometer between two packages being careful not to puncture the wrapper. If the temperature exceeds 41 °F, it may be necessary to take the internal temperature before accepting the product.
 - c. For eggs, the interior temperature of the truck should be 45 °F or below.
4. Check dates of milk, eggs, and other perishable goods to ensure safety and quality.
5. Check the integrity of food packaging.
6. Check the cleanliness of crates and other shipping containers before accepting products. Reject foods that are shipped in dirty crates.

Receiving Deliveries (cont)

Corrective Action:

1. Reject the following:
 - a. Frozen foods with signs of previous thawing
 - b. Cans that have signs of deterioration – swollen sides or ends, flawed seals or seams, dents, or rust
 - c. Punctured packages
 - d. Expired foods
 - e. Foods that are out of safe temperature zone or deemed unacceptable by the established rejection policy

Verification and Record Keeping:

Record temperature and corrective action on the delivery invoice or on the Receiving Log. Foodservice managers will verify that foodservice employees are receiving products using the proper procedure by visually monitoring receiving practices during the shift and reviewing the Receiving Log at the close of each day. Receiving Logs are kept on file for a minimum of one year.

Storing and Using Poisonous or Toxic Chemicals

1. Label and date all poisonous or toxic chemicals with the common name of the substance.
2. Store all chemicals in a designated secured area away from food and food contact surfaces using spacing or partitioning.
3. Limit access to chemicals by use of locks, seals, or key cards.
4. Maintain an inventory of chemicals.
5. Store only chemicals that are necessary to the operation and maintenance of the kitchen.
6. Mix, test, and use sanitizing solutions as recommended by the manufacturer, State, or local health department.
7. Use the appropriate chemical test kit to measure the concentration of sanitizer each time a new batch of sanitizer is mixed.
8. Follow manufacturer's directions for specific mixing, storing, and first aid instructions on chemicals.
9. Do not use chemical containers for storing food or water.
10. Use only hand sanitizers that comply with the *2001 FDA Food Code*. Confirm with the manufacturer that the hand sanitizers used meet the requirements of the *FDA Food Code*.
11. Label and store first aid supplies in a container that is located away from food or food contact surfaces.
12. Label and store medicines for employee use in a designated area and away from food contact surfaces. Do not store medicines in food storage areas.
13. Store refrigerated medicines in a covered, leak proof container, where they are not accessible to children, and cannot contaminate food.
14. Follow State and local public health requirements.

Monitoring: Foodservice employees and foodservice manager will visually observe that chemicals are being stored, labeled, and used properly during all hours of operation.

Corrective Action: Discard any food contaminated by chemicals. Label and/or properly store any unlabeled or misplaced chemicals.

Verification and Record Keeping: Foodservice manager will complete the Food Safety Checklist daily to indicate that monitoring is completed. Foodservice employees will record the name of the contaminated food, date, time, and the reason why the food was discarded on the Damaged and Discarded Product Log. The foodservice manager will verify that appropriate corrective actions are being taken by reviewing, initialing, and dating the Damaged and Discarded Product Log each day. Damaged and Discarded Product Logs are kept on file for a minimum of one year.

Washing Hands

1. Post handwashing signs or posters in a language understood by all foodservice staff near all handwashing sinks, in food preparation areas, and restrooms.
2. Use designated handwashing sinks for handwashing only. Do not use food preparation, utility, and dishwashing sinks for handwashing.
3. Provide warm running water, soap, and a means to dry hands. Provide a waste container at each handwashing sink or near the door in restrooms.
4. Keep handwashing sinks accessible anytime employees are present.
5. Wash hands:
 - Before starting work
 - During food preparation
 - When moving from one food preparation area to another
 - Before putting on or changing gloves
 - After using the toilet
 - After sneezing, coughing, or using a handkerchief or tissue
 - After touching hair, face, or body
 - After smoking, eating, drinking, or chewing gum or tobacco
 - After handling raw meats, poultry, or fish
 - After any clean up activity such as sweeping, mopping, or wiping counters
 - After touching dirty dishes, equipment, or utensils
 - After handling trash
 - After handling money
 - After any time the hands may become contaminated

Washing Hands, continued

6. Wash hands:
 - Before starting work
 - During food preparation
 - When moving from one food preparation area to another
 - Before putting on or changing gloves
 - After using the toilet
 - After sneezing, coughing, or using a handkerchief or tissue
 - After touching hair, face, or body
 - After smoking, eating, drinking, or chewing gum or tobacco
 - After handling raw meats, poultry, or fish
 - After any clean up activity such as sweeping, mopping, or wiping counters
 - After touching dirty dishes, equipment, or utensils
 - After handling trash
 - After handling money
 - After any time the hands may become contaminated

2. Follow proper handwashing procedures as indicated below:
 - Wet hands and forearms with warm, running water (at least 100 °F) and apply soap.
 - Scrub lathered hands and forearms, under fingernails and between fingers for at least 10 - 15 seconds. Rinse thoroughly under warm running water for 5 - 10 seconds.

 - Dry hands and forearms thoroughly with single-use paper towels.
 - Dry hands for at least 30 seconds if using a warm air hand dryer.
 - Turn off water using paper towels.
 - Use paper towel to open door when exiting the restroom.

3. Follow FDA recommendations when using hand sanitizers. These recommendations are as follows:

- Use hand sanitizers only after hands have been properly washed and dried.
- Use only hand sanitizers that comply with the 2001 FDA Food Code. Confirm with the manufacturers that the hand sanitizers used meet these requirements. Use hand sanitizers in the manner specified by the manufacturer.

Monitoring:A designated employee will visually observe the handwashing practices of the foodservice staff during all hours of operation. In addition, the designated employee will visually observe that handwashing sinks are properly supplied during all hours of operation.

Corrective Action:Employees that are observed not washing their hands at the appropriate times or using the proper procedure will be asked to wash their hands immediately. Employees will be re- trained to ensure proper handwashing procedure.

Verification and Record Keeping:Foodservice manager will complete the Food Safety Checklist daily to indicate that monitoring is being conducted as specified.

Reheating

1. If State or local requirements are based on the *2001 FDA Food Code*, heat processed, ready-to-eat foods from a package or can, such as canned green beans or prepackaged breakfast burritos, to an internal temperature of at least 135 °F for 15 seconds for hot holding.
2. Reheat the following products to 165 °F for 15 seconds:
 - Any food that is cooked, cooled, and reheated for hot holding
 - Leftovers reheated for hot holding
 - Products made from leftovers, such as soup
 - Precooked, processed foods that have been previously cooled
3. Reheat food for hot holding in the following manner if using a microwave oven:
 - Heat processed, ready-to-eat foods from a package or can to at least 135 °F for 15 seconds
 - Heat leftovers to 165 °F for 15 seconds
 - Rotate (or stir) and cover foods while heating
 - Allow to sit for 2 minutes after heating
4. Reheat all foods rapidly. The total time the temperature of the food is between 41 °F and 165 °F may not exceed 2 hours.
5. Serve reheated food immediately or transfer to an appropriate hot holding unit.

Monitoring:

1. Use a clean, sanitized, and calibrated probe thermometer.
2. Take at least two internal temperatures from each pan of food.

Corrective Action: Continue reheating/heating food if the internal temperature does not reach the required temperature.

Verification and Record Keeping:

Foodservice employees will record product name, time, the two temperatures/times, and any corrective action taken on the Cooking – Reheating Temperature Log. Foodservice managers will verify that foodservice employees have taken the required reheating temperatures by visually monitoring foodservice employees during the shift and reviewing, initialing, and dating the Cooking – Reheating Temperature Log at the close of each day. The Cooking – Reheating Temperature Logs are kept on file for a minimum of one year.

Holding Hot and Cold Foods

1. Follow State or local health department requirements regarding required hot and cold holding temperatures. If State or local health department requirements are based on the *2001 FDA Food Code*:

- Hold hot foods at 135 °F or above; and
- Cold foods at 41 °F or below.

2. Preheat steam tables and hot boxes.

Monitoring:

1. Use a clean, sanitized, and calibrated probe thermometer to measure the temperature of the food.

2. Take temperatures of foods by inserting the thermometer near the surface of the product, at the thickest part, and at other various locations.

3. Take temperatures of holding units by placing a calibrated thermometer in the coolest part of a hot holding unit or warmest part of a cold holding unit.

4. For hot-held foods:

- Verify that the air/water temperature of any unit is at 135 °F or above before use.
- Reheat foods in accordance with the Reheating for Hot Holding SOP.
- All hot potentially hazardous foods should be 135 °F or above before placing the food out for display or service.
- Take the internal temperature of food before placing it on a steam table or in a hot holding unit and at least every 2 hours thereafter.

5. For cold foods held for service:

- Verify that the air/water temperature of any unit is at 41 °F or below before use.
- Chill foods, if applicable, in accordance with the Cooling SOP.
- All cold potentially hazardous foods should be 41 °F or below before placing the food out for display or service.
- Take the internal temperature of the food before placing it onto any salad bar, display cooler, or cold serving line and at least every 2 hours thereafter.

Holding Hot and Cold Foods, continued

6. For cold foods in storage:

- Take the internal temperature of the food before placing it into any walk-in cooler or reach-in cold holding unit.
- Chill food in accordance with the Cooling SOP if the food is not 41 °F or below.
- Verify that the air temperature of any cold holding unit is at 41 °F or below before use and at least every 4 hours thereafter during all hours of operation.

Corrective Action:

For hot foods:

- Reheat the food to 165 °F for 15 seconds if the temperature is found to be below 135 °F and the last temperature measurement was 135 °F or higher and taken within the last 2 hours. Repair or reset holding equipment before returning the food to the unit, if applicable.
- Discard the food if it cannot be determined how long the food temperature was below 135 °F.

For cold foods:

- Rapidly chill the food using an appropriate cooling method if the temperature is found to be above 41 °F and the last temperature measurement was 41 °F or below and taken within the last 2 hours:
 - Place food in shallow containers (no more than 4 inches deep) and uncovered on the top shelf in the back of the walk-in or reach-in cooler
 - Use a quick-chill unit like a blast chiller
 - Stir the food in a container placed in an ice water bath
 - Add ice as an ingredient
 - Separate food into smaller or thinner portions
- Repair or reset holding equipment before returning the food to the unit, if applicable.
- Discard the food if it cannot be determined how long the food temperature was above 41 °F.

Verification and Record Keeping: Foodservice employees will record temperatures of food items and document corrective actions taken on the Hot and Cold Holding Temperature Log. A designated foodservice employee will record air temperatures of coolers and cold holding units on the Refrigeration Logs. Foodservice manager will verify that foodservice employees have taken the required holding temperatures by visually monitoring foodservice employees during the shift and reviewing the temperature logs at the close of each day. The temperature logs are kept on file for a minimum of one year.

Cooling Foods

- 1. Modify menus, production schedules, and staff work hours to allow for implementation of proper cooling procedures.**
- 2. Prepare and cool food in small batches.**
- 3. Chill food rapidly using an appropriate cooling method:**
 - **Place food in shallow containers (no more than 4 inches deep) and uncovered on the top shelf in the back of the walk-in or reach-in cooler**
 - **Use a quick-chill unit like a blast chiller**
 - **Stir the food in a container placed in an ice water bath**
 - **Add ice as an ingredient**
 - **Separate food into smaller or thinner portions**
 - **Pre-chill ingredients and containers used for making bulk items like salads**
- 4. Follow State or local health department requirements regarding required cooling parameters.**
- 5. If State or local requirements are based on the *2001 FDA Food Code*, chill cooked hot food from:**
 - **135 °F to 70 °F within 2 hours. Take corrective action immediately if food is not chilled from 135 °F to 70 °F within 2 hours.**
 - **70 °F to 41 °F or below in remaining time. The total cooling process from 135 °F to 41 °F may not exceed 6 hours. Take corrective action immediately if food is not chilled from 135 °F to 41 °F within the 6 hour cooling process.**
- 6. Chill prepared, ready-to-eat foods such as tuna salad and cut melons from 70 °F to 41 °F or below within 4 hours. Take corrective action immediately if ready-to-eat food is not chilled from 70 °F to 41 °F within 4 hours.**

Cooling Foods (cont)

Monitoring:

1. Use a clean, sanitized, and calibrated probe thermometer to measure the internal temperature of the food during the cooling process.
2. Monitor temperatures of products every hour throughout the cooling process by inserting a thermometer into the center of the food and at various locations in the product.

Corrective Action:

1. Reheat cooked hot food to 165 °F for 15 seconds and start the cooling process again using a different cooling method when the food is
 - Above 70 °F and 2 hours or less into the cooling process; and
 - Above 41 °F and 6 hours or less into the cooling process.
2. Discard cooked hot food immediately when the food is
 - Above 70 °F and more than 2 hours into the cooling process; or
 - Above 41 °F and more than 6 hours into the cooling process.
3. Use a different cooling method for prepared ready-to-eat foods when the food is above 41 °F and less than 4 hours into the cooling process.
4. Discard prepared ready-to-eat foods when the food is above 41 °F and more than 4 hours into the cooling process.

Verification and Record Keeping:

Foodservice employees will record temperatures and corrective actions taken on the Cooling Temperature Log. Foodservice employees will record if there are no foods cooled on any working day by indicating “No Foods Cooled” on the Cooling Temperature Log. Foodservice manager will verify that foodservice employees are cooling food properly by visually monitoring foodservice employees during the shift and reviewing, initialing, and dating the temperature log each working day. The Cooling Temperature Logs are kept on file for a minimum of one year.

Cooking Foods

- 1. If a recipe contains a combination of meat products, cook the product to the highest required temperature.**
- 2. Follow State or local health department requirements regarding internal cooking temperatures.**
- 3. If State or local health department requirements are based on the *2001 FDA Food Code*, cook products to the following temperatures:**
- 4. 145 °F for 15 seconds**
 - a. Seafood, beef, and pork**
 - b. Eggs cooked to order that are placed onto a plate and immediately served**
- 6. 155 °F for 15 seconds**
 - a. Ground products containing beef, pork, or fish**
 - b. Fish nuggets or sticks**
 - c. Eggs held on a steam table**
- 7. 165 °F for 15 seconds**
 - a. Poultry**
 - b. Stuffed fish, pork, or beef**
- 8. 135 °F for 15 seconds**
 - a. Fresh, frozen, or canned fruits and vegetables that are going to be held on a steam table or in a hot box**

Monitoring:

- 1. Use a clean, sanitized, and calibrated probe thermometer (preferably a thermocouple).**
- 2. Avoid inserting the thermometer into pockets of fat or near bones when taking internal cooking temperatures.**
- 3. Take at least two (2) internal temperatures from each batch of food by inserting the thermometer into the thickest part of the product (usually the center).**

Cooking Foods, continued

4. Take at least two (2) internal temperatures of each large food item, like a turkey, to ensure that all parts of the product reach the required cooking temperature.

Corrective Action:Continue cooking food until the internal temperature reaches the required temperature.

Verification and Record Keeping: Foodservice employees will record product name, time, the two (2) temperatures/times, and any corrective action taken on the Cooking - Reheating Temperature Log. Foodservice managers will verify that foodservice employees has taken the required cooking temperatures by visually monitoring foodservice employees and preparation procedures during the shift and reviewing, initialing, and dating the temperature log at the close of each day. The Cooking – Reheating Temperature Log is kept on file for a minimum of one year.

Temperature Rules! Cooking for Food Service



Hold at specified temperature or above for 15 seconds unless otherwise stated

Hold all hot food at **135 °F** or above after cooking

USDA Meat and Poultry Hotline
1-888-MPHotline

FDA Food Information Line
1-888-SAFE FOOD



Food Safety and Inspection Service

U.S. Department of Agriculture

www.fsis.usda.gov/thermy

USDA is an equal opportunity employer and provider.

Fall 2004

Food Safety and Inspection Service, USDA

Minimum Temperatures and Holding Times

165 °F (15 seconds)

- Poultry—chicken, turkey, duck, goose—whole, parts or ground
- Soups, stews, stuffing, casseroles, mixed dishes
- Stuffed meat, poultry, fish and pasta
- Leftovers (to reheat)
- Food, covered, cooked in microwave oven (hold covered **2 minutes** after removal)

155 °F (15 seconds)

- Hamburger, meatloaf and other ground meats; ground fish*
- Fresh shell eggs—cooked and held for service (such as, scrambled)*

145 °F (15 seconds)

- Beef, corned beef, pork, ham—roasts (hold **4 minutes**)*
- Beef, lamb, veal, pork—steaks or chops
- Fish, shellfish
- Fresh shell eggs—broken, cooked and served immediately

140 °F (15 seconds)

- Ham, other roasts—processed, fully-cooked (to reheat)
- Fruits and vegetables that are cooked

*For alternative times and temperatures, see the **FDA Food Code 2001** <http://vm.cfsan.fda.gov/~dms/foodcode.html>

