

ACTIVE MANAGERIAL CONTROL POLICY: COOKING SAMPLE LANGUAGE

Why this is important: Foodborne illness can be caused by ingesting food that contains pathogenic microorganisms. To kill microorganisms, food must be held at a sufficient temperature for the specified time.

<p>Who does this apply to:</p>	<p><i>Example(s):</i> All kitchen employees are responsible if they may be asked to cook foods.</p>
<p>When will this be performed:</p>	<p><i>Example(s):</i> Food may be cooked during all operational hours in addition to food preparation times outside of normal operational hours.</p>
<p>Where does this take place:</p>	<p><i>Example(s):</i> Food is to be cooked in the kitchen using the following equipment: Griddle, Charbroiler, Stovetop, Fryer, Microwave, and Convection Oven.</p>
<p>How is this completed:</p>	<p><i>Example(s):</i> All foods containing raw poultry, shall be cooked to a minimum of 165F for at least 15 seconds. All foods containing ground meats (not poultry) shall be cooked to a minimum of 155F for 15seconds.....You may have instructions for roasts or microwave cooking here as well. If your menu is extensive, you can categorize your menu items in a separate table and refer to this table in this section. Give all examples of cooked foods and their required internal cooking temperatures.</p>
<p>Corrective Action:</p>	<p><i>Example(s):</i> If any food item is found to not meet the minimum cooking standards by any staff, the food item shall be immediately placed back onto the cooking surface and temperature retaken until the food item has reached the proper time/temperature target. If the integrity of the food has been lost, it shall be discarded and a new order should be processed.</p>
<p>Monitoring Steps:</p>	<p><i>Example(s):</i> All raw food items must have an internal temperature taken at the completion of the cooking step using the cookline thermocouple. If you have tested standardized methods that result in sufficient cooking temperatures (e.g. cook proportioned hamburger patty on 350F griddle for 4 minutes on each side results in 160F), then monitoring step could be the manager using a thermometer once an hour on cooked items coming off the cookline and documented on cookline log sheets.</p>
<p>Training of Staff:</p>	<p><i>Example(s):</i> Food employees are required to read these food safety system procedures when they are hired. The kitchen manager then demonstrates the procedures for all employees; Refresher training is provided through daily/weekly tailgate discussions.</p>
<p>Verification of Policy:</p>	<p><i>Example(s):</i> Shift managers will spot check food items hourly for correct cooking temperatures. The kitchen manager will review log sheets completed by shift managers daily to monitor cooking temperature trends. If challenges are found on a repetitive basis, the process is in need of modification or re-training of staff if it is due to human error.</p>