|  |  |
| --- | --- |
| **Why** | Pathogenic bacteria and parasites may cause illness and potential death if foods are not cooked to the specified time and temperature as defined by critical limits. |
| **Who** | Employees responsible for cooking food products.* \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
 |
| **When** | * Whenever cooking equipment **(not** hot holding) is used to cook foods.
 |
| **How** | * Use a clean and calibrated thermometer to check the final cooking

How: temperature. |
| * Specify each food / equipment/temperature.
 |
| Table for equipment used to cook food: |
|  | **Food** | Final Temp | Facility Temp | Time | Equipment |
|  | Poultry - stuffed meat ,seafood, or poultry – stuffing containing meat, seafood or poultry - traditional , wild game meat – casseroles containing PHF | 165°F74°C |  | 15 sec |  |
|  | Pork, - game meat - meat - ground or restructured meat or seafood - injected meat | 158°F70°C |  | 1 sec |  |
|  | Other PHF requiring cooking | 145°F63°C |  |  |  |
|  | Rare roast beef and rarebeef steak | 130°F55°C |  | 15 sec |  |
|  | Other |  |  |  |  |
| **Cooking Temperature Log** | Record final cooking temperatures | * Every time
 |
| * Hourly
 |
| * Daily
 |
| * Weekly
 |
| * Other
 |
| **Corrective actions** | * If the final temperature is not reached continue cooking until correct temperature is reached for the specified amount of time as per CL.
 |
| * Adjust the cooking process to achieve the correct time and temp.
 |
| * Other
 |