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| --- | --- | --- | --- | --- | --- | --- |
| **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°F  74°C |  | 15 sec |  |
|  | Pork, - game meat - meat - ground or restructured meat or seafood - injected meat | | 158°F  70°C |  | 1 sec |  |
|  | Other PHF requiring cooking | | 145°F  63°C |  |  |  |
|  | Rare roast beef and rare  beef steak | | 130°F  55°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 | | | | |