



STANDARD OPERATING PROCEDURES

SUBJECT: COOKING POTENTIALLY HAZARDOUS (TCS) FOOD

REFERENCE CHART:

165° F	Poultry, stuffing, stuffed meat or fish, casseroles, egg dishes, dishes combining raw and cooked food, baluts and rattities. Potentially hazardous food cooked in microwave.
155° F	Ground or flaked meats
145° F	Pork, beef and pork roasts, beefsteaks, veal, lamb, commercially raised game animals, fish, foods containing fish, shell eggs for immediate service. See the Food Code, subpart 3-4 for alternate cooking times for beef and pork roasts.
135° F	Fruits and vegetables that are cooked for hot holding.

\* Note: Cook to this temperature for at least 15 seconds.

On the following lines list all foods, in your facility, that will be cooked to these minimum internal temperatures.

165 deg. F. \_\_\_\_\_  
 \_\_\_\_\_

155 deg. F. \_\_\_\_\_  
 \_\_\_\_\_

145 deg. F. \_\_\_\_\_  
 \_\_\_\_\_

140 deg. F. \_\_\_\_\_  
 \_\_\_\_\_

On each shift, what staff person/position will make sure proper cooking temperatures are being meet?

\_\_\_\_\_

What will be done with food that does not get to the proper cooking temperature?

\_\_\_\_\_

\_\_\_\_\_

Created date: \_\_\_\_\_

By: \_\_\_\_\_

Last revised: \_\_\_\_\_

By: \_\_\_\_\_