

Week 2

Pi

PROVIDE INPUT

Discussing what's wrong with a Standard Operating Procedure (SOP)

As you take a close look at your job, you want to be sure that the SOP is complete and accurate enough to enforce food safety goals. Here is an example of a SOP on Cooking Food. The idea here is to detect errors, generally things that are left out, that would make the SOP less effective. Take a look and spot the weaknesses.

Purpose:

- Ensure that all employees are trained.

Scope:

- All employees that work for XYZ restaurant.

Procedure:

- The site manager shall:
 - 1) Train foodservice employees on using the procedures in this policy.
 - 2) Train foodservice employee on preparing food per organization's food recipe/directions.
 - 3) If a recipe contains a combination of meat products, cook the product to the highest required temperature.
 - 4) Cook products to minimum temperatures and time.
 - 5) Complete the Cooking and Reheating Temperature Log.

Monitoring

1. Use a thermometer.
2. Check the temperature in the thickest part of the food.
3. Take at least two readings in different locations.

Corrective Action

- If the food item does not reach the minimum internal temperature, continue to cook the food until it does reach minimum internal temperature.

Verification/Record Keeping

- Employees will record product name, time, the two temperatures/times, and any corrective action taken.



Think ahead.



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