Cooking

Why: Harmful bacteria and parasites can cause illness if foods are not cooked to proper temperatures for a specified time.

Who: Food production employees who are responsible for cooking.

When: Whenever cooking equipment (not hot holding equipment) is used to cook foods.

How:
- Use a clean and calibrated thermometer to check the final cooking temperature.
- Specify each food/equipment/temperature.

Complete the table for the foods and equipment used:

<table>
<thead>
<tr>
<th>Food</th>
<th>Final Temp</th>
<th>Facility Temp</th>
<th>Time</th>
<th>Equip</th>
</tr>
</thead>
<tbody>
<tr>
<td>Poultry - stuffed meat, seafood, or poultry - stuffing containing meat, seafood or poultry - traditional, wild game meat - casseroles containing PHF</td>
<td>165°F</td>
<td>158°F OR 155°F</td>
<td>15 seconds</td>
<td></td>
</tr>
<tr>
<td>Pork, - game meat – meat – ground or restructured meat or seafood – injected meat</td>
<td>158°F or 155°F</td>
<td>155°F</td>
<td>1 second</td>
<td>15 seconds</td>
</tr>
<tr>
<td>Other PHF requiring cooking</td>
<td>145°F</td>
<td></td>
<td>15 seconds</td>
<td></td>
</tr>
<tr>
<td>Rare roast beef and rare beef steak</td>
<td>130°F</td>
<td></td>
<td>15 seconds</td>
<td></td>
</tr>
<tr>
<td>Other:</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Optional Records: “Cooking Temperature Log” – Record final cooking temperatures:
- each time
- hourly
- daily
- weekly
- other _____________

Correction:
- If the final temperature is not reached, continue cooking until correct temperature is reached.
- Modify the cooking process to achieve the correct time and temp.
- ____________________________