



ACTIVE MANAGERIAL CONTROL POLICY: COOKING TEMPERATURES

Business Name: _____

Effective Date: _____

Next Review Date: _____

Why this is important: Foodborne illness can be caused by ingesting food that contains pathogenic microorganisms. To kill microorganisms, food must be held at a sufficient temperature for the specified time.

PROCEDURES

<p>Who does this apply to:</p> <p>[Critical Elements: Describe who is responsible for cooking foods in your food service establishment. Include these personnel in the development process.]</p>	
<p>When will this be performed:</p> <p>[Critical Elements: Describe when cooking of foods is performed at your food service establishment]</p>	

Where does this take place:

[Critical Elements: Describe where food is cooked at your food service establishment]

How is this completed:

[Critical Elements: Describe how food is to be properly cooked in your food establishment. P.C.C. 3-401.11 thru 3-401.13 requires all foods to be cooked to sufficient applicable time/temperature relationships]

Corrective Action:

[Critical Elements: Describe what corrective actions are taken if cooking temperatures are found below acceptable standards]

Monitoring Steps:

[Critical Elements: Describe how cooking temperatures are monitored at your food service establishment. If you use monitoring logs, describe their use here.]

TRAINING

Training of Staff:

[Critical Elements: Describe how food employees are trained on this policy and by whom. Instructions should include initial and applicable refresher training]

VERIFICATION

Verification of Policy:

[Critical Elements: Describe who is responsible for verifying the policy is being followed, how the verification process is conducted, and how adjustments are made if the policy is not working]