

# STANDARD OPERATING PROCEDURE (SOP) FOR COOKING & REHEATING POTENTIALLY HAZARDOUS FOOD (PHF)/ TIME AND TEMPERATURE CONTROLLED FOR SAFETY (TCS)

1. **Cook** raw PHF/TCS to the following temperatures:
  - a. **165 °F - Instantaneous**
    - Poultry
    - Stuffed fish, pork, or beef
    - Pasta stuffed with eggs, fish, pork, or beef (such as lasagna or manicotti)
    - Food cooked in a microwave
  - b. **155 °F for 17 seconds**
    - Ground products containing beef, pork, or fish
    - Beef or pork that has been mechanically tenderized or injected
    - Cubed or Salisbury steaks
    - Fish nuggets or sticks
    - Eggs cooked and hot held for service (such as a steam table or hot box)
    - Thinly sliced meats (such as gyro and Philly steak)
  - c. **145 °F for 15 seconds**
    - Fish, seafood, whole muscle beef, whole muscle pork and commercially raised game animals
    - Eggs cooked to order that are placed onto a plate and immediately served
  - d. **135 °F for 15 seconds**
    - Fresh, frozen, or canned fruits and vegetables that will be stored in hot holding.
    - Food commercially processed that will be stored in hot holding unless the manufacturer specifies a higher cooking temperature
  - e. **130 °F for 112 minutes** - Whole beef roasts, corned beef roasts, pork roasts and cured pork roasts (including ham)
2. **Reheat to 165°F** any food previously cooked and cooled at this facility that is reheated for hot holding.  
**Exception:** Remaining unsliced portions of roasts cooked to 130°F, then cooled may be reheated to 130°F.
3. **Monitor** food temperatures by:
  - a. Using a clean, sanitized, and calibrated probe thermometer
  - b. Inserting the thermometer into the thickest part of the product, usually the center. **Exception:** Only insert probe about ½ inch into whole roasts cooked to 130°F to prevent potential contamination of whole muscle meats.
  - c. Taking at least two internal temperatures of each large food item, such as a turkey, to ensure that all parts of the product reach the required cooking temperature.

**DATE IMPLEMENTED:** \_\_\_\_\_ **BY:** \_\_\_\_\_