

# 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

### Who does this apply to:

[Critical Elements: Describe who is responsible for cooking foods in your food service establishment. Include these personnel in the development process.]

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### When will this be performed:

[Critical Elements: Describe when cooking of foods is performed at your food service establishment]

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**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. Regulations 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]