

STANDARD OPERATING PROCEDURE (SOP) FOR COOKING REDUCED OXYGEN PACKAGED (ROP) FOODS

PURPOSE: To prevent foodborne illness by ensuring that all Reduced Oxygen Packaged (ROP) foods are cooked to the appropriate internal temperature.

SCOPE: This procedure applies to foodservice employees who prepare or serve ROP food.

KEY WORDS: Cross-Contamination, Cook, Reduced Oxygen Packaging (ROP), Temperature

1. **CROSS-CONTAMINATION** means the passing of bacteria, microorganisms, or other harmful substances indirectly from one surface to another through improper or unsanitary EQUIPMENT, procedures, or products.
2. **COOK** means to transform food and make it suitable for consumption by heating.
3. **REDUCED OXYGEN PACKAGING (ROP)** means the reduction of the amount of oxygen in a package by removing oxygen, displacing oxygen and replacing it with another gas or combination of gases, or otherwise controlling the oxygen content to a level below that normally found in the surrounding 21% oxygen atmosphere.
4. **TEMPERATURE** means the amount of heat or cold measured on a thermometer. This SOP measures temperature in degrees Fahrenheit (°F).

INSTRUCTIONS:

1. Train foodservice employees on using the procedures in this SOP. Refer to the Using and Calibrating Thermometers SOP.
2. Follow all Southern Nevada Health District (SNHD) Regulations.
3. If a recipe contains a combination of animal products, cook the product to the highest required temperature.
4. Cook ROP products as indicated below.

SOP for Cooking Reduced Oxygen Packaged (ROP) Foods, continued

MONITORING:

1. Use a clean, sanitized, and calibrated probe thermometer, preferably a thermocouple for monitoring cooking food. Cooking time and temperatures will be monitored by:

CORRECTIVE ACTION:

1. Retrain any foodservice employee found not following the procedures in this SOP.
2. Continue cooking food until the required time and temperature are achieved.

VERIFICATION AND RECORD KEEPING:

Foodservice employees will record product name, time, temperatures, and any corrective action taken on the _____. _____ will verify that foodservice employees have taken the required cooking temperatures by visually monitoring foodservice employees and preparation procedures during the shift and reviewing and initialing the _____ at _____. The _____ is to be kept on file for a minimum of _____.

DATE IMPLEMENTED: _____ **BY:** _____

SOP for Cooking Reduced Oxygen Packaged (ROP) Foods, continued

DATE REVIEWED: _____ **BY:** _____

DATE REVISED: _____ **BY:** _____