STANDARD OPERATING PROCEDURE (SOP) FOR

DATE MARKING REDUCED OXYGEN PACKAGED (ROP) FOOD

PURPOSE: To ensure appropriate rotation of Reduced Oxygen Packaged (ROP) food to prevent or reduce foodborne illness from *Listeria monocytogenes* and *Clostridium botulinum.*

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

KEY WORDS: Ready-to-Eat Food, Potentially Hazardous Food, Reduced Oxygen Packaged (ROP) Food, Date Marking, Cross-Contamination

INSTRUCTIONS:

1. Train foodservice employees on using the procedures in this SOP using a consistent method of documenting the date.
2. Follow all Southern Nevada Health District regulations.
3. Label all ROP foods that are prepared on-site and held.
4. Label each package with the following information:

_____

5. Add all other applicable dates including all changes of temperature
6. Refrigerate ROP foods at:

_____

MONITORING:

A designated employee will check labels _____ to verify that foods are l and that foods exceeding the allotted time period are not being used or stored.

CORRECTIVE ACTION:

1. Retrain any foodservice employee found not following the procedures in this SOP.
2. Foods that exceed the allotted time period will be discarded
3. Foods that are not labeled or mislabeled will be

_____

VERIFICATION AND RECORD KEEPING:
The foodservice manager will complete the _____.
The _____ to be kept for
_____.

DATE IMPLEMENTED: _____ BY: _____

DATE REVIEWED: _____ BY: _____

DATE REVISED: _____ BY: _____