

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

PURPOSE: To prevent foodborne illness by ensuring that all reduced oxygen packaged (ROP) foods are held under the proper temperature.

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

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

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. **TEMPERATURE** means the amount of heat or cold measured on a thermometer. This SOP measures temperature in degrees Fahrenheit (°F).
3. **HOT HOLDING** means storing a food product in equipment designed to keep it hot.
4. **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.

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 regulations.
3. After cooking or reheating to required temperature, hold hot foods in ROP at 135 °F or above.
 - a. Preheat steam tables and hot boxes.

MONITORING:

1. Use a clean, sanitized, and calibrated probe thermometer, preferably a thermocouple.
2. Monitor temperatures of holding units by placing a calibrated thermometer in the coolest part of a holding unit.
3. Monitoring of ROP during hot holding will take place by:

SOP for Holding Hot Reduced Oxygen Packaged Foods (ROP), continued

4. For hot foods in ROP:

- Verify the air/water temperature of the unit is at 135 °F or above before use.
- All hot ROP foods must be at ≥ 135 °F or above before placing in holding units.
- Monitor hot holding temperatures by _____ at least every _____.

CORRECTIVE ACTION:

1. Retrain any foodservice employee found not following the procedures in this SOP.
2. For hot foods held in reduced oxygen packaging:
 - Temperature issues in storage:

- Shelf life issues in storage:

VERIFICATION AND RECORD KEEPING:

1. A designated foodservice employee will record temperatures and document corrective actions taken on the _____ at _____.
2. The _____ will verify that foodservice employees have taken the required holding temperatures by visually monitoring foodservice employees during the shift and reviewing and initialing the _____ at least _____.
3. The _____ are to be kept on file for a minimum of _____.

DATE IMPLEMENTED: _____ **BY:** _____

DATE REVIEWED: _____ **BY:** _____

DATE REVISED: _____ **BY:** _____