

	Annamrita Foundation Annamrita-Food as pure as nectar		
	Document Name	Controlling Temperature during Preparation by Using Thermometers	
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Controlling Temperature during Preparation by Using Thermometers

❖ PURPOSE & SCOPE:

To prevent food borne illness by ensuring that the appropriate type of thermometer is used to measure internal product temperatures and that thermometers used are correctly calibrated for accuracy.

This procedure applies to all employees who prepare and deliver food.

❖ Responsibility:

- **Supervisor:** To verify and report the deviation to the BM/ABM
- **BM/ABM:** To initiate action on reported noncompliance action to ensure effectiveness of the procedure implementation with the help of FSTL

❖ Procedure:

- Temperature in a critical control point for AF's mid day meal activities. As per FSSAI we are adopting cooking practices where no any food cooked below 74 °C and served below 60 °C.
- To verify the implemented procedure and CCP thermometer used during the process in every steam.
- Calibration done externally by NABL approved service provider to check authenticity of the result

Temperature Monitoring with help of thermometer:

Supervisors Take one internal temperature from each cauldron of food and ensured that the preparation is completed in all respects before packing.

a clean, sanitized, and calibrated probe thermometer used and in daily kitchen report record the date, product name, start and end times of production, temperature measurements taken, any corrective actions taken, and the amount of food prepared on the daily report. The branch manager periodically verify that employees are maintaining the required temperatures and following the proper preparation procedure, by visually checking during the shift and reviewing, initialing, and dating the daily report. Periodically cross check temperatures, of control samples around school break times.

The daily report is to be kept on file for a minimum of 1 year.

CORRECTIVE ACTIONS:

1. Retrain any employee found not following the procedures in this SOP.
2. Discard food held in the temperature danger zone for more than 4-5 hours.

Record:

Daily Kitchen record