



Food Safety Fact Sheet

2009

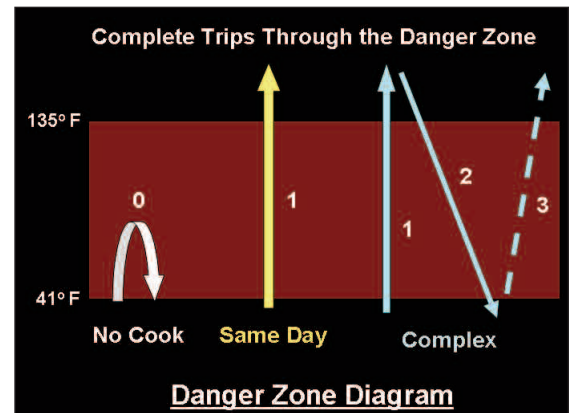
Complex Process

Introduction

The process approach simplifies developing a food safety program by placing menu items into three broad preparation processes based on the number of times the food passes through the temperature danger zone. These processes are no cook, same day service, and complex. Foodservice employees must monitor foods at various steps in the flow of food through the foodservice operation for each process and must control temperatures to ensure food safety.

Here Are the Facts

Menu items in the **complex** process go through the temperature danger zone, during cooking, cooling, and when foods are reheated. Examples of these items will vary in different schools but may include turkey roasts, taco meat or chili, and leftovers. It is important to note that the same menu items may be grouped into different processes depending on how the item is prepared and the available equipment. For example, chili could be a complex item in one foodservice operation and a same day service process item in another operation.



Developing A School Food Safety Program Participant Workbook (2006).

The complex food preparation process include foods that require time and temperature control and have been cooled. The complex menu item flow chart shows points at which temperature control is very important and points at which monitoring and recordkeeping are needed.



Application

Follow standard operating procedures to control hazards for complex menu items.

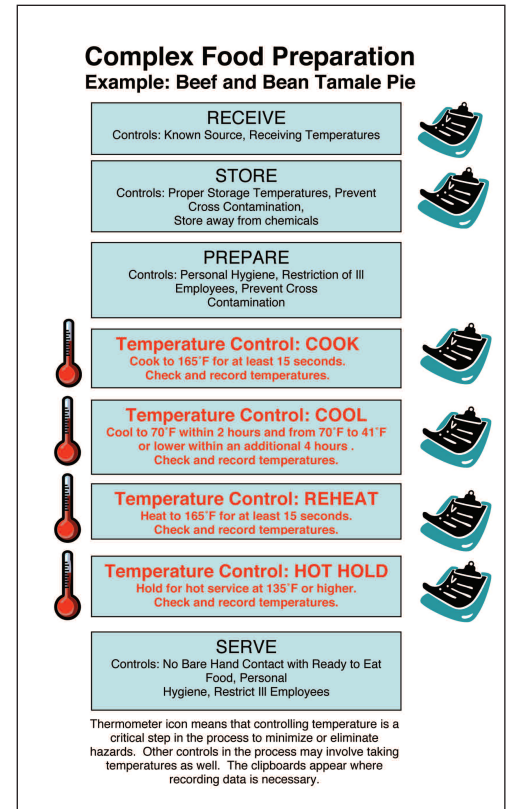
- Purchase foods from approved sources.
- Receive foods properly.
- Store foods properly, including separating food from chemicals.
- Use good personal hygiene.
- Follow proper handwashing practices.
- Prevent cross contamination.
- Limit time food is held in the temperature danger zone.
- Use sanitized, calibrated thermometer to take food temperatures.
- Verify food temperatures during cooking, cooling, reheating, and hot holding.
- Serve food so that there is no bare hand contact. Use appropriate utensils, deli paper, or single-use gloves.
- Restrict ill employees from working with food.

Monitor and record time and temperatures of complex menu items throughout the flow of food.

- Check and record food temperature when food is received.
- Check and record time and temperature of food in storage.
- Check and record time and end-point cooking temperatures.
- Check and record time and temperature of food during cooling.
- Check and record time and temperature of food during reheating.
- Check and record time and temperature of food during hot holding.

Control time and temperature of complex menu items during cooking, cooling, reheating, and hot holding.

- Cook same day service menu items to the appropriate end-point cooking temperatures. For example, chicken should be cooked to 165 °F for 15 seconds and hamburger patties should be cooked to 155 °F for 15 seconds.
- Cool food properly.
 - ▶ Cool food from 135 °F–70 °F in 2 hours.
 - ▶ Cool food from 70 °F–41 °F in an additional 4 hours.
 - ▶ Use immediate and appropriate corrective actions when cooling guidelines are not met.



Developing A School Food Safety Program:
Participant Workbook Complex Food Preparation
(2006).

Control time and temperature of complex menu items during cooking, cooling, reheating, and hot holding, continued

- Reheat food to 165 °F for 15 seconds within 2 hours.
- Hold complex menu items at 135 °F or above.
- Limit the time that complex menu items are in the temperature danger zone.

Take corrective action to make sure that cleaning and sanitizing is done properly.


- Wash, rinse, and sanitize dirty food contact surfaces.
- Sanitize food contact surfaces if it cannot be determined if they have been sanitized properly.
- Discard food that comes in contact with food contact surfaces that have not been sanitized properly.

HACCP-Based SOPs

Cooking and Reheating Temperature Log

Instructions: Record product name, time, the two temperatures/times, and any corrective action taken on this form. The foodservice manager will verify that foodservice employees have taken the required cooking temperatures by visually monitoring foodservice employees and preparation procedures during the shift and reviewing, initialing, and dating this log daily. Maintain this log for a minimum of 1 year.

Date and Time	Food Item	Internal Temperature/Time	Internal Temperature/Time	Corrective Action Taken	Initials	Verified By/Date

USDA  1

HACCP-Based Standard Operating Procedures: Cooking and Reheating Temperature Log (2005).

Remember, follow state or local health department requirements.

References

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