



Overcoming Challenges - Cooking

Food establishment management and staff often encounter many challenges with regards to cooking food to proper minimum temperatures and you may be able to relate.

3-401.11, 3-401.12, 3-401.13, 3-401.14 of the 2013 FDA Food Code states that raw food shall be cooked to applicable minimum temperatures to achieve destruction of bacteria, parasites, and viruses.

Common Challenges

There are many challenges associated with cooking food, but three main root causes can be directly correlated to controlling this hazard:

Staff Behavior

- Availability of properly calibrated thermometers
- Employees unfamiliar with using thermometers and dynamics of food that do not heat uniformly
- Relying on appearance or texture of food rather than internal food temperatures
- Rushing tasks and taking shortcuts

Management Behavior

- Pressure of speedy service impedes the use of thermometers and checking final cooking temperatures
- Staff not being informed of any pertinent information when shift changes occur
- Lack of accountability by staff to follow up on tasks
- Employees not trained to properly use thermometers
- Management does not make time to monitor employees in kitchen

Overcoming Challenges

There are effective options to consider when overcoming cooking challenges.

Create Policies
Train Staff
Verify Policies are Working

