

# **STANDARD OPERATING PROCEDURE (SOP) FOR COOLING REDUCED OXYGEN PACKAGED (ROP) FOODS**

**PURPOSE:** To prevent foodborne illness by ensuring that all ROP foods are cooled properly.

**SCOPE:** This procedure applies to foodservice employees who prepare, cook, or cool ROP foods.

**KEY WORDS:** Cross-Contamination, Temperature, Cooling, Reduced Oxygen Packaging

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. **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.
3. **TEMPERATURE** means the amount of heat or cold measured on a thermometer. This SOP measures temperature in degrees Fahrenheit (°F).
4. **COOLING** means decreasing the temperature of the food product.

## **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. Modify menus, production schedules, and staff work hours to allow for implementation of proper ROP cooling procedures.
4. Prepare and cool ROP food in small batches when practical.
5. Chill ROP food rapidly using the following cooling method(s):

## SOP for Cooling Reduced Oxygen Packaged (ROP) Foods, continued

6. Cool ROP food:

### **MONITORING:**

1. Use a clean, sanitized, and calibrated probe thermometer to measure the temperature of ROP food during the cooling process.
2. Monitor cooling temperatures of food \_\_\_\_\_ and record on \_\_\_\_\_ (time limits for cooling does not start until food reaches 135°F).
3. Monitoring of food will take place by:

### **CORRECTIVE ACTION:**

1. Retrain any foodservice employee found not following the procedures in this SOP.
2. The following corrective action(s) will be used if the food does not cool properly:

**SOP for Cooling Reduced Oxygen Packaged (ROP) Foods, continued**

**VERIFICATION AND RECORD KEEPING:**

Foodservice employees will record temperatures and corrective actions taken on the \_\_\_\_\_ must indicate proper cooling depending on the cooling parameter indicated in the HACCP plan. Foodservice employees will record if there are no foods cooled on any working day by indicating “No Foods Cooled” on the \_\_\_\_\_. The \_\_\_\_\_ will verify that foodservice employees are cooling food properly by visually monitoring foodservice employees during the shift and reviewing and initialing the \_\_\_\_\_ at \_\_\_\_\_. The \_\_\_\_\_ are to be kept on file for a minimum of \_\_\_\_\_.

**DATE IMPLEMENTED:** \_\_\_\_\_ **BY:** \_\_\_\_\_

**DATE REVIEWED:** \_\_\_\_\_ **BY:** \_\_\_\_\_

**DATE REVISED:** \_\_\_\_\_ **BY:** \_\_\_\_\_