

STANDARD OPERATING PROCEDURE (SOP) FOR HOLDING COLD 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, Cold 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. **COLD HOLDING** means storing a food product in equipment designed to keep it cold.
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. Hold cold foods in ROP at:

MONITORING:

1. Monitor cold holding by:

SOP for Cold Reduced Oxygen Packaged Foods (ROP), continued

- For HACCP plans that require continuous electronic monitoring, ensure continuous electronic monitoring is visually checked at least twice daily for proper operation.

CORRECTIVE ACTION:

1. Retrain any foodservice employee found not following the procedures in this SOP.
2. For cold 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 on the _____.
2. The _____ will verify that foodservice employees have taken the required 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:** _____