

SOP Temperature Measurement Procedures

When performing the monitoring procedure for a CCP, a calibrated thermometer will be used in pieces of product in various areas of the storage area. For instance, when monitoring the final internal temperature of a batch of breakfast sausage patties, a temperature reading will be taken from a piece in the middle of the storage shelf or lug, as well as one from the top and one from the bottom. Depending on where the "hot spots" may be in a particular storage area, product temperatures may also be taken from the front and rear of a shelf or lug. The HACCP plan may be written that all monitored product temperatures will be recorded, or just the highest temperature of the specified number of pieces monitored will be recorded. The number of pieces temped will depend on the product and the storage or processing area. Actual values will be documented on the official HACCP record, along with the monitor's initials, the date, and the time the procedure was performed.