

Week 2

Pi

PROVIDE INPUT

Discussing what's wrong with a Standard Operating Procedure (SOP)

Answer Key

As you take a close look at your job, you want to be sure that the SOP is complete and accurate enough to enforce food safety goals. Here is an example of a SOP on Cooking Food. The idea here is to detect errors, generally things that are left out, that would make the SOP less effective. Take a look and spot the weaknesses.

Purpose:

A: While training employees is critical, it doesn't go far enough. It is important to define what you are being trained on and what the expected outcome of the policy should be.

Scope:

A: This is too general, and not all employees need to learn the policy. In this case, it should specify, employees who cook food.

Procedure:

A: This section does a good job of looking at the steps needed, but it doesn't give you all of the information under minimum temperatures and time. Providing you with the acceptable temperatures will help you complete the procedure accurately.

Monitoring

A: The process is not complete. It is necessary to ensure that you know exactly what to do. In this case, you need to clean, sanitize and calibrate the thermometer.

Corrective Action

A: Nothing. The SOP provides the you with the issue and the way to resolve it in a clear and concise manner.

Verification/Record Keeping

A: The actions employees should take and what is needed for record keeping is clear but it does not provide you with the name of the log sheet upon which the information should be recorded.



Think ahead.



NATIONAL
FOOD
SAFETY
MONTH

foodsafetyfocus.com

©2019 National Restaurant Association Educational Foundation (NRAEF). All rights reserved. ServSafe® and the ServSafe logo are trademarks of NRAEF. National Restaurant Association® and arc design are trademarks of the National Restaurant Association. 17061201 v.1707