

# 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**