
 PT.CPI - FOOD DIVISION Plant Cikande 2	WORK INSTRUCTION		Approved by	Date	Page
	Product Core Temperature Checking After Cooking		 Created by	19 – 02 – 24	1/1
				No. Document	Rev.
				IK QR 42	00

1. Product center temperature checks are carried out after the cooking process by the QC Inspector of the Cooking Area.
2. Measure temperature using a calibrated digital probe thermometer during the cooking process of all products.
3. For products cooked using a steamer, measurements are taken when the processing time ends according to product specifications.
4. For products cooked using a kettle, measurements are taken when the product is cooked to the critical limit and is still in the machine.
5. For products cooked using a rice cooker, measurements are taken when the processing time ends according to product specifications.
6. For products cooked using a noodle boiler, measurements are taken when the product has passed the boiling stage.
7. Take the product and insert the thermometer probe into the thickest part of the product.
8. Wait until the thermometer shows a stable figure of ± 1 minute. Product maturity is maintained at a temperature of $\geq 70^{\circ}\text{C}$ for a minimum of 1 minute.
9. Record the temperature after 1 minute on the form QR 06 Cooking using Steamer Checking, QR 07 Product Cooking in Steam/Cooking Kettle Checking, QR 08 Cooking using Rice Cooker Checking, and QR 09 Noodle Cooking Checking.
10. Repeat product center temperature measurements at least every production batch.
11. If the product center temperature is not reached, inform the production officer for repairs.
12. Products whose central temperature is not reached must be recooked until they reach the critical limit.
13. Check again and ensure that corrective action has been taken.