

# NON-CONTINUOUS (PARTIAL) COOKING WRITTEN PROCEDURES

For Raw Animal Foods Cooked Using a Non-Continuous Cooking Process

Business Name		License Number		
Owner (Corporation, Partnership, Individual, etc.)		Date		
		Month	Day	Year
Street Address of Business				
City		State	Zip Code	
Type of Establishment: <input type="checkbox"/> Permanent Restaurant <input type="checkbox"/> Catering <input type="checkbox"/> MFDV <input type="checkbox"/> Temporary Food Service				

**Important Note:** Improper time/temperature control is a leading cause of foodborne illness. The Centers for Disease Control (CDC) estimates nationally that foodborne illness kills 3,000 people a year and 48 million more become ill. Close attention must be paid to control biological hazards when a food establishment cooks raw animal foods using a process in which the food is partially cooked, then cooled and finished cooking at a later date or time.

**Important Note:** "Partially" cooked means the raw animal food has not reached the minimum temperature/time parameter required for cooking in the 2009 Food and Drug Administration Food Code.

Raw animal foods that go through a slight interruption during the cooking process (e.g. meat for a stir fry is partially cooked and set aside for a moment while the vegetables cook and then everything is mixed together to continue cooking) and raw animal foods that are not cooled after the initial heat/cook are not included in the definition of non-continuous cooking.

I am completing this written procedure because I intend to utilize non-continuous cooking of raw animal foods in my public food service establishment.

The following is a description of the standard procedures and policies I will use to operate my business in order to protect the health and safety of the public.

<b>RULES AND REGULATIONS</b>	
<input type="checkbox"/> Yes <input type="checkbox"/> No	I understand that the initial heating process of a raw animal food (the first time the food is heated/cooked) can be no longer than 60 minutes in duration.
<input type="checkbox"/> Yes <input type="checkbox"/> No	I understand that immediately after the initial heating, the partially cooked animal food must be cooled according to the time and temperature requirements specified for cooked potentially hazardous (time/temperature control for safety) foods. Specifically, the food must be cooled from 135°F to 70°F within two hours AND from 135°F to 41°F within a total of six hours.
<input type="checkbox"/> Yes <input type="checkbox"/> No	I understand that animal food(s) that are partially cooked in a non-continuous cooking process and then cooled must be held at 41°F or below.
<input type="checkbox"/> Yes <input type="checkbox"/> No	I understand that partially cooked animal food(s) are considered raw animal food(s) and they must be kept separate from ready-to-eat foods during preparation, display and storage.

<input type="checkbox"/> Yes <input type="checkbox"/> No	I understand the partially cooked animal food(s) prepared in a non-continuous cooking process must be marked/labeled/identified in a manner that makes it clear to all employees that the food(s) are required to undergo further cooking.
<input type="checkbox"/> Yes <input type="checkbox"/> No	I understand that animal food(s) that are partially cooked in a non-continuous cooking process must be cooked (at the time of the second cook) to heat all parts of the food to a temperature of at least 165°F for 15 seconds prior to sale or service.
<input type="checkbox"/> Yes <input type="checkbox"/> No	I understand that a consumer advisory may not be used to serve or offer undercooked animal foods that have been prepared using a non-continuous cooking process.

RULES AND REGULATIONS CONTINUED	
<input type="checkbox"/> Yes <input type="checkbox"/> No	I understand that once the raw animal food(s) are cooked to 165°F for 15 seconds, the food(s) must be properly handled by one of the following procedures if not served immediately: <ul style="list-style-type: none"> <li>• Cooled from 135°F to 70°F within two hours and from 135°F to 41°F within a total of six hours AND then held cold at 41°F or below; OR</li> <li>• Held hot at 135°F or above; OR</li> <li>• Held using Time as a Public Health Control</li> </ul>
<input type="checkbox"/> Yes <input type="checkbox"/> No	I understand that the temperature of the foods prepared using a non-continuous cooking process must be monitored in each stage of the process (cooling after the initial heat/cook; cold holding; final cooking; cooling after the final cook, if applicable; reheating for hot holding, if applicable; and hot holding, if applicable).
<input type="checkbox"/> Yes <input type="checkbox"/> No	I understand that the temperatures taken during the required monitoring must be written down and kept onsite.
<input type="checkbox"/> Yes <input type="checkbox"/> No	I understand these written procedures and any required monitoring documentation must be available at all times in the establishment and made available for review upon request.

REQUIREMENT	
<p>Identify the <b>specific raw animal food(s)</b> that will undergo a non-continuous cooking process.</p> <p>Identify the manner by which the partially cooked food(s) will be marked/labeled/identified as requiring further cooking.</p> <p>In the line under each food item, describe how the partially cooked food will be properly cooled. (E.g., chicken wings placed in an uncovered shallow pan no more than 2 inches deep and cooled in the walk-in freezer for 30 minutes or until 41°F, hamburgers placed on sheet trays in single layer and cooled on speed rack in walk-in cooler)</p> <p>Additional information may be attached, if needed.</p>	
PROPOSED PROCEDURE	
FOOD ITEM(S)	HOW MARKED/LABELED/IDENTIFIED
COOLING METHOD:	
COOLING METHOD:	
COOLING METHOD:	

FOOD ITEM(S)	HOW MARKED/LABELED/IDENTIFIED
COOLING METHOD:	
COOLING METHOD:	
COOLING METHOD:	

REQUIREMENT
Indicate how the food(s) will be handled after the final (second) cook step. Mark all that apply.
PROPOSED PROCEDURE
<input type="checkbox"/> Food(s) will be served immediately.
<input type="checkbox"/> Food(s) will be held hot at 135°F or hotter.
<input type="checkbox"/> Food(s) will be cooled from 135°F to 70°F within two hours AND from 135°F to 41°F within a total of six hours, AND held cold at 41°F or colder.
<input type="checkbox"/> Food(s) will be held using Time as a Public Health Control.
<input type="checkbox"/> 4-hour option (food must begin at 41°F or below OR 135°F or above)
<input type="checkbox"/> 6-hour option (food must begin at 41°F or below and not rise above 70°F)
<input type="checkbox"/> Other:

REQUIREMENT
Indicate the corrective action(s) that will be take if the food(s) do not meet each of the requirements. You may choose the recommended corrective action or create your own.
PROPOSED PROCEDURE
Initial heating of longer than 60 minutes:
<input type="checkbox"/> The raw animal food will be fully cooked to the required minimum cooking temperature/time instead of being partially cooked.
<input type="checkbox"/> Other:
Food not cooled according to the minimum time and temperature parameters specified for cooked potentially hazardous (time/temperature control for safety) foods (either at the partial cooking stage or after fully cooked):
<input type="checkbox"/> The food will quickly be reheated to 165°F and the cooling process will begin again using a better cooling method.
<input type="checkbox"/> Other:
Partially cooked or fully cooked food not held at 41°F or colder:
<input type="checkbox"/> If the food has been held above 41°F for more than four hours, the food will be discarded. If the food has been held above 41°F for less than four hours, the food will be cooled quickly and moved to a location where it can be maintained at 41°F or colder OR cooked or reheated to 165°F and then served; hot held at 135°F or hotter;

Non-Continuous (Partial) Cooking Written Procedures

cooled from 135°F to 70°F within two hours and from 135°F to 41°F within six hours; and held at 41°F or colder.

Other:

Final cook temperature does not reach at least 165°F for 15 seconds:

Continue cooking the food until all parts of the food reach at least 165°F.

Other:

**COMPLETED BY**

I understand that I must operate my business according to these procedures each day the establishment is in operation.

Name (please print)	Title (please print)	
Signature		Date