Non-Continuous Cooking of Raw Animal Foods

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Non-Continuous Cooking means the cooking of food in a food establishment using a process in which the heating of the food is intentionally halted so that it may be cooled and held for complete cooking at a later time prior to sale or service.

Non-Continuous Cooking does not include cooking procedures that only involve temporarily interrupting or slowing an otherwise continuous cooking process.

Raw animal foods that are cooked using a Non-Continuous Cooking process shall be:

- Subject to an initial heating process that is no longer than sixty minutes in duration; \(^p\)
- Immediately after initial heating, cooled from 135°F to ≤ 70°F within 2 hours and from 135°F to ≤ 41°F within a total of 6 hours; \(^p\)
- After cooling, held frozen or cold at ≤ 41°F; \(^p\)
- Prior to sale or service, cooked using a process that heats all parts of the food to a temperature of at least 165°F for 15 seconds; \(^p\)
- Cooled from 135°F to ≤ 70°F within 2 hours and from 135°F to ≤ 41°F within a total of 6 hours if not either hot held at ≥ 135°F, served immediately, or held using time as a public health control after complete cooking; \(^p\) and
- Prepared and stored according to written procedures that:
  1. Have obtained prior approval from the Health Department; \(^pf\)
  2. Are maintained in the food establishment and are available to the Health Department upon request; \(^pf\)
  3. Describe how the requirements specified above are to be monitored and documented by the permit holder and the corrective actions to be taken if the requirements are not met; \(^pf\)
  4. Describe how the foods, after initial heating, but prior to complete cooking, are to be marked or otherwise identified as foods that must
be cooked to at least 165°F for 15 seconds prior to being offered for sale or service; \( Pf \) and

5. Describe how the foods, after initial heating but prior to cooking to at least 165°F for 15 seconds, are to be separated from ready-to-eat foods to prevent potential cross contamination. \( Pf \)

Reference: 2009 FDA Food Code, Section 3-401.14

\( P = \text{Priority Item} \quad Pf = \text{Priority Foundation Item} \)
# Non-Continuous Cooking of Raw Animal Foods: Written Procedures

<table>
<thead>
<tr>
<th>Raw Food Item</th>
<th>TIME</th>
<th>TEMPERATURE</th>
<th>MONITORING</th>
<th>CORRECTIVE ACTION</th>
<th>RECORDS</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>INITIAL HEATING PROCESS</strong></td>
<td>≤60 minutes</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>COOLING</strong></td>
<td>within 1st 2 hours</td>
<td>135°F* to ≤70°F</td>
<td>Time &amp; Temperature</td>
<td>Discard if cooling time and temperature requirements are not met.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>within a total of 6 hours</td>
<td>135°F* to ≤41°F</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>COLD HOLD</strong></td>
<td></td>
<td>≤41°F</td>
<td>Temperature</td>
<td>Chill to ≤41°F. Discard if: 42–45°F ≥ 5 hours 46–50°F ≥ 4 hours ≥51°F anytime.</td>
<td></td>
</tr>
<tr>
<td><strong>COOKING</strong></td>
<td>15 seconds</td>
<td>≥165°F</td>
<td>Time &amp; Temperature</td>
<td>Continue cooking food if time and temperature requirements are not met.</td>
<td></td>
</tr>
</tbody>
</table>

*The cooling time and temperature clock starts at 135°F or the final initial heating temperature if <135°F.*

After complete cooking, food must be held hot at ≥ 135°F; served immediately; held using time as a public health control; or cooled from 135°F to ≤ 70°F within 2 hours and from 135°F to ≤ 41°F within a total of 6 hours.

How will food, after initial heating, but prior to complete cooking, be marked or otherwise identified as foods that must be cooked to ≥165°F for 15 seconds prior to being offered for sale or service? ________________________________________________________________

_______________________________________________________________________________________________________________________

How will food, after initial heating but prior to cooking to ≥165°F for 15 seconds, be separated from ready-to-eat foods to prevent potential cross contamination? ________________________________________________________________

_______________________________________________________________________________________________________________________

**HEALTH DEPARTMENT**

NAME & TITLE: ___________________________________________________________ SIGNATURE: ___________________________ APPROVAL DATE: ___________