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NON-CONTINUOUS (PARTIAL) COOKING WRITTEN PROCEDURES

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

Facility Information:				
Establishment Name:		Date:		
Owner's Name:		Phone #:		
Establishments Address:			· · · · · · · · · · · · · · · · · · ·	
Establishment's Phone Number:		IC) #:	
Type of Establishment:	Restaurant/Food Stand	Catering Only	Mobile Food Unit	
Important Notes:				

- Improper time/temperature control is a leading cause of foodborne illness. 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.
- "Partially" cooked means the raw animal food has not reached the minimum temperature/time parameter required for cooking in the North Carolina Food Code Manual.
- I am completing this written procedure because I intend to utilize non-continuous cooking of raw animal foods in my public food service establishment.

Rules and Regulations:

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Yes	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.
Yes	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.
Yes	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.
Yes	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.
Yes	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.
Yes	No	I understand that animal food(s) that are partially cooked in a non-continuous cooking process prior to sale or service must be cooked (at the time of the second cook) to heat all parts of the food to the internal temperature required for the particular raw animal product as listed in the 2017 FDA Food Code prior to sale or service.
Yes	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.

Yes	No	I understand that once the raw animal food(s) are cooked to the proper minimum cook temperature, the food(s) must be properly handled by one of the following procedures if not served immediately: • 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 • Held hot at 135°F or above; OR • Held using Time as a Public Health Control	
Yes	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 ho holding, if applicable; and hot holding, if applicable).	
Yes	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.	

Proposed Procedure:

- Identify the specific raw animal food(s) that will undergo a non-continuous cooking process.
- Identify the manner by which the partially cooked food(s) will be marked/labeled/identified as requiring further cooking.
- 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)
- Describe the process that will occur after the raw animal food is cooked to the minimum cook temperature (served, hot held, held under time control, re-cooled)

Raw Animal Food Name:	How Marked, Labeled of Identified:	Cooling Method:	Procedure after final cooking?

Corrective Actions:					
Indicate the corrective action(s) that will be taken if the food(s) do not meet each of the requirements.					
Initial Heating of longer than 60 minutes:					
The raw animal food will be fully cooked to the required minimum cook temperature/time instead of being partially cooked.					
The raw animal food will be discarded.					
Foods not cooled in the time/temperature as required:					
The food will quickly be reheated to 165F minimum in 2 hours of less.					
The food will be discarded.					
Foods in cold holding are not 41F or below:					
The food will be discarded.					
Final Cook temperature is below the minimum required final cook temperature:					
Continue cooking the food until all parts reach the minimum cook temperature required by the NC Food Code.					
The food will be discarded.					
Statement:					
I hereby certify that the above information is correct, and I fully understand that any deviation from the above without prior approval from this Health Regulatory Office may nullify the approval.					
Owner/Operator Signature Date					