

Non-continuous cooking



Non-continuous cooking is the cooking in a food establishment that uses a process in which the initial heating of the food is intentionally halted so that the food may be cooled and held for complete cooking at a later time

prior to sale or service. This is a common practice to speed orders for an otherwise slow cooking process or when meats are marked on the grill in preparation for banquets etc. Non-continuous cooking does not include procedures that only temporarily interrupt or slow continuous cooking procedures, like basting a turkey.

THE PROCESS:

Raw animal foods in non-continuous cooking must have an initial heating process that is no longer than 60 minutes in duration.

Immediately after initial heating, the food must be cooled appropriately (cool from 135°F to 41°F in 6 hours reaching 70°F or lower in the first 2 hours).

Partially cooked foods must be marked/identified (each container, tray, etc. and/or the storage area) to make it clear that these foods require further cooking. The food must then be held at 41°F or less.

The final cooking process must heat all parts of the food to a temperature of at least 165°F for 15 seconds.

The fully-cooked food must then be handled by using one of the following options:

- cooled from 135°F to 41°F in 6 hours reaching 70°F or lower in the first 2 hours;
- hot held above 135°F;
- served immediately; or
- held using *time as a public health control* [Food Code 3-501.19].

You must get KDA's approval of your written procedures before implementing them.

WRITTEN PROCEDURES:

- ✓ The written procedures must be maintained in the food establishment and be available to KDA upon request.
- ✓ The procedures must describe:
 - How the requirements are to be monitored/documented and what corrective actions shall be taken if the requirements are not met.
 - How the foods, after initial heating, but prior to complete cooking, will be marked or otherwise identified as foods that must be cooked prior to being offered for sale or service.
 - How the partially cooked food will be separated from ready-to-eat foods.

I am NOT fully cooked!

Item: _____

Date/Time: _____

Non-Continuous Cooking – Procedure Template



This procedure must be maintained in: _____
Establishment Name

The Manager must check the logs each day the procedure is used. Records must be made available to KDA staff upon request. If any time or temperature parameter is not met, the food item must be discarded. Partially cooked food must be labeled as such and not be kept above any ready-to-eat food or above any raw animal food with a lower cooking temperature.

Non-continuous cooking: Pre-cooking log

| Date | Food | Batch | Pre-cook time (≤60min) | Cooling temp (from 135°F) | | Storing temp (≤41°F) | Corrective actions |
|------|------|-------|------------------------|---------------------------|------------------|----------------------|--------------------|
| | | | | in 2 hrs (≤70°F) | in 6 hrs (≤41°F) | | |
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Non-continuous cooking: Final cooking log

| Date | Food | Batch | Final cooking temp (≥ 165°F) | Cooling temp* (from 135°F) | | Hot held temp* (≥135°F) | Corrective actions |
|------|------|-------|------------------------------|----------------------------|------------------|-------------------------|--------------------|
| | | | | in 2 hrs (≤70°F) | in 6 hrs (≤41°F) | | |
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Manager Signature: _____ Date: _____

Inspector Signature: _____ Date: _____

* Does not apply if fully cooked items are served immediately or when held at room temperature for a maximum of 4 hours. A Time as a Public Health Control (TPHC) procedure is required if held at room temperature. Refer to Handout #59.