

NON-CONTINUOUS COOKING

Partially cooking and cooling raw animal foods, then fully cooking them later requires prior approval.

What is non-continuous cooking?

Non-continuous cooking is cooking a food using a process where the first heating of the food is intentionally stopped, and then the food is cooled and held for final cooking later. This is also sometimes called “par cooking” or “blanching.” It is often done to mark steaks, burgers or poultry with grill lines and then meats are fully cooked later. Meats are also sometimes partially cooked, then fully cooked later at a large event to reduce the final cooking time.

Food that is fully cooked during the first heating is NOT non-continuous cooking.

This process requires **prior approval** from Public Health Madison and Dane County and written procedures must be in place.

What are the rules?

- First heating is a maximum of 60 minutes.
- Cool food immediately after the first heating.
(135°F to 70°F within 2 hours and 135°F-41°F within a total of 6 hours.)
- Keep food frozen or cold (41°F or colder) after cooling.
- Heat food to at least 165°F for 15 seconds before sale or service.

Non-continuously cooked foods can be cooled after final cooking following the same cooling rules.

What must be in the written procedure?

- Explain how steps 1 - 4 above are monitored and documented.
 - For documentation, at a minimum PHMDC requires cooling and final cooking temperature log sheets.
- Explain what corrective actions will take place if the requirements are not met.
- Explain how the foods will be identified as partially cooked while in storage.
- Describe how these foods will be separated from ready-to-eat foods to prevent possible cross contamination.

Once approved, the written procedure must be kept on site for review during inspections.
