

REQUEST FOR NON-CONTINUOUS COOKING OF RAW ANIMAL FOODS

DBA: _____

ADDRESS: _____

LICENSE HOLDER: _____

FOOD PRODUCT(S): _____

Section 3-401.14 of the Wisconsin Food Code (effective September 1, 2013) allows raw animal food products to be cooked using a non-continuous cooking process provided that:

- The initial heating process cannot be longer than 60 minutes in duration
- Immediately after initial heating, foods are properly cooled and cold held
- Prior to sale or service, foods are heated to at least 165°F for 15 seconds

Non-continuous cooking procedures must get prior approval by submitting, in writing, to Public Health Madison & Dane County. A copy of the procedures must be included in this request and must describe:

1. How the initial heating, cooling, cold storage, reheating and any subsequent cooling are to be monitored and documented and the corrective actions to be taken if the requirements are not met (i.e. what happens when the food is unmarked, or when any other approved procedure is not followed)
2. How the foods after initial heating, but prior to complete cooking, are to be marked or otherwise identified as foods that must be cooked using a process that heats all parts of the food to at least 165°F for 15 seconds prior to being offered for sale or service
3. How the foods, after initial heating but prior to cooking as specified above, are to be separated from ready-to-eat foods.

A copy of the approved procedure must be kept at the establishment and available to Public Health Madison & Dane County. Failure to follow the approved procedures will void this approval.

Establishment's Person-In-Charge: _____

Plan reviewed by PH Sanitarian: _____

Date of Approval: _____

Written Procedure for Non-Continuous Cooking

Answers to the questions below must be included in your procedure.

Attach additional pages as needed.

1. What food is being subject to non-continuous cooking?
2. How is this food initially heated and for how long?
3. How is this food properly cooled?
4. Where is this food cold held after proper cooling?
5. How is this food heated to 165°F for 15 seconds prior to service?
6. Describe how the foods will be identified as partially cooked while in storage.
7. Describe how these foods will be separated from ready-to-eat foods during storage in order to prevent possible cross contamination.
8. Who will be responsible for monitoring the initial heating, cooling, cold storage, and reheating?
9. What documentation will be used to monitor these steps?
10. What corrective actions will be taken if the requirements are not met?
11. How will this written procedure be made available during inspections?