

NON-CONTINUOUS COOKING

Prior Process Approval Required

What is non-continuous cooking?

Non-continuous cooking is 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.



What are the rules?

1. First heating is a maximum of 60 minutes.
2. 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.)
3. Keep food frozen or cold (41°F or colder) after cooling.
4. Cook food completely to minimum cook temperatures and times:
 - 165 F for 15 seconds - poultry; wild animals, stuffed fish, meat, pasta or poultry; stuffing containing fish, meat, poultry
 - 155 F for 15 seconds - chopped or ground meat, fish, and game animals; ratitae; injected or tenderized meats; eggs for hot holding
 - 145 F for 15 seconds - fish; whole muscle meat; game animals; eggs for immediate service
5. Serve immediately, hot hold, properly cool, or use time as public health control

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 - 5 above are monitored and documented.
- For documentation, at a minimum Public Health 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.

Can I serve food that has undergone non-continuous cooking in an undercooked or raw state or with a consumer advisory?

No. Animal food cooked using non-continuous process may not be served undercooked or in a raw state, even upon consumer request or with an adequate consumer advisory. Food cooked by a non-continuous cooking process must reach the minimum final cook temperatures and times.