



Non-Continuous Cooking Procedure

What is non-continuous cooking?

Non-continuous cooking is a process where the initial heating of a raw animal food is intentionally stopped and the food is then cooled and held for final cooking later. It is often called “**par-cooking**” or “**marking.**” Non-continuous cooking does not effectively destroy disease-causing organisms during the initial heating process and extends the amount of time the food is in the temperature danger zone.

Non-continuous cooking does not apply to food that is fully cooked during the first heating.

This process requires **approval** from the Health Authority and written procedures must be in place.

What are the requirements?

- Initial heating process must be a maximum of 60 minutes.
- Food must be immediately cooled to 41°F within 6 hours after the initial heating and must reach at least 70°F within the first 2 hours.
- After cooling, the food must be held either frozen solid or cold at ≤ 41°F, must be marked or identified as not fully cooked, and stored separate from ready-to-eat foods.
- Prior to sale or service, all parts of the food must be fully cooked to the minimum temperature requirements. These foods cannot be served or sold undercooked.
- After the final cooking step, the food must be served immediately, hot held at ≥ 135°F, held using time as a public health control, or cooled according to the required time/temperature parameters.

What must be in the written procedure?

- The procedure must explain how the requirements listed in the box above are to be monitored and documented and the corrective actions to be taken if the requirements are not met.
- All food handlers involved must be trained on following the procedure.
- **The written procedure must be followed as approved by the Health Authority, maintained in the food establishment, and available to the Health Authority upon request.**



Non-Continuous Cooking Procedure

Non-continuous cooking template:

Food Item:	Date:
Establishment Name:	Permit:

How will the foods be initially heated and monitored to ensure the process is limited to 60 minutes or less and the corrective action to be taken if the requirements are not met:	
How to document the cooling times and temperatures and the corrective action to be taken if the requirements are not met:	
How the foods will be marked or identified, separated from ready-to-eat foods, and held ≤ 41°F and the corrective action to be taken if the requirements are not met:	
How to document the final cooking temperatures and the corrective action to be taken if the requirements are not met:	
What the process will be for the food after the final cooking step:	
How the employees will be trained on following the procedure:	