

Non-continuous Cooking of Raw Animal Foods

Non-continuous cooking means the cooking of food using a process in which the initial heating of food is intentionally stopped so that it may be cooled and held for final cooking at a later time. This process may also be known as “par cooking” or “blanching”. Product that is fully cooked during the initial heating is NOT non-continuous cooking.

Non-continuous cooking is:

- Typically done to mark steaks, burgers or poultry then cooked at a later time.
- Partially cooking meats prior to finishing them at an event to decrease the cook time.

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

Foods that are non-continuously cooked must be:

1. Heated initially within 60 minutes.
2. Cooled Immediately after the initial heating (135°F to 70°F within 2 hours and 135°F-41°F within a total of 6 hours).
3. Kept frozen or cold (41°F or less) following cooling.
4. Heated to 165°F for 15 seconds prior to service.

Non-continuously cooked foods can be cooled after final cooking if safe cooling parameters are used.

The written procedure must:

- Explain how the foods will be identified as partially cooked in storage.
- Describe how these foods are separated from ready-to-eat foods to prevent possible cross contamination.
- Identify who will be responsible for monitoring steps 1-4 above. Plus include what corrective actions will be take place if the requirements are not met.
- Be available on-site during routine inspections.