



Non-continuous cooking (par-cooking) of raw animal foods MN Food Code 4626.0349

Establishment name _____ **Date** _____

Establishment address _____

Instructions

Complete and submit a non-continuous cooking (par-cooking) written procedure to your Anoka County Health Inspector for review before doing non-continuous cooking. Keep a copy of your approved written procedure on site as long as non-continuous cooking is used. The non-continuous cooking written procedure must be made available to your health inspector upon request. Notify your Health Inspector before making any changes or additions to your written procedure.

Definition

Non-continuous cooking, also known as par-cooking, means the cooking of raw animal food is intentionally stopped before the food is completely cooked. The food is then cooled. The cooking is finished later. Non-continuous cooking does not include cooking procedures that involve temporarily interrupting or slowing an otherwise continuous cooking process.

Cooking and cooling process

When raw animal foods are cooked using a non-continuous cooking process the following conditions must be met:

- A. The food must be subject to an initial heating process that is no longer than 60 minutes.
- B. Immediately after initial heating, the food must be properly cooled:
 - 135°F to 70°F within two hours; and
 - 135°F to 41°F within a total of six hours
- C. The food must be held frozen or held at 41°F or below after cooling.
- D. For service, the food must be cooked to the required food temperature.
- E. If not used after cooking is completed, the food must be properly cooled again.

Written procedures

1. What raw animal foods are being subject to non-continuous cooking (par-cooking)?
2. After the initial heating process, which must be no longer than 60 minutes, what is the cooling process? (i.e. ice bath, cooling wands, shallow loosely covered pans, etc. Ensure proper cooling parameters are met.)
3. Describe how the food will be identified as partially cooked while in storage. (i.e. stickers on each pan, dedicated, identified shelving, etc.)
4. Describe how the food will be separated from ready-to-eat food during storage in-order to prevent possible cross-contamination. (i.e. lowest section of dedicated shelving, separate area of the cooler below ready to eat food, etc.)
5. After the initial heating process and cooling, what is the final cook temp prior to service?
6. How will monitoring and documenting of the initial heating, cooling, cold storage and cooking processes be done? If any of the above requirements are not met, how will corrective actions be monitored and documented?

Be sure written procedures are readily available during inspections.

_____	_____
(print name) Person in Charge/Licensee	Title
_____	_____
Health Inspector Signature	Date

Keep a copy of this form on file as long as non-continuous cooking is used.