Non-Continuous Cooking Process (Partial Cooking)

Facility Name: ____________________________________________________________

Identify ALL foods that will be partially cooked:

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1. Describe the initial heating process. How will it be monitored? What corrective actions will be taken if critical limits are not met? (Note: this process cannot exceed 60 minutes)

2. How will food be cooled after the initial heating and how will this be monitored? What corrective actions will be taken if critical limits are not met? (cooled from 135°F – 70°F or below within the 2 hours; from 70°F – 41°F or below within 4 hours)

3. How/where will be food be held after cooling?
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4. Describe how food will be stored and labeled to separate undercooked foods with RTE foods.

5. List final cook temperatures for all food products and indicate how this will be monitored. What corrective actions will be taken if critical limits are not met? (Note: Foods must be FULLY cooked before serving, holding hot, or holding under time only as public health control).

6. Will foods be taken through a second cool step after complete cooking? If so, the foods must be cooled from the same time/temperatures listed in #2 and held under 41°F until used (not to exceeded 7 days with the date of prep serving as day #1).

**NOTE**: These written procedures must be created and approved by the Health Department prior to implementing a Non-continuous Cooking Process.

**NOTE**: These written procedures must be maintained on-site, and made readily available to the Health Inspector upon request.