



EAST METRO HEALTH DISTRICT Environmental Health

Food Service Program Review

August 2017

Non-continuous Cook Process (aka, Partial Cooking)

Certified Food Safety Managers Course (ServSafe):

Classes are held at the Gwinnett
Environmental Health Dept —

455 Grayson Hwy.
Ste 600
Lawrenceville, GA 30046

Class hours are from 8:30 AM
until 4:30 PM on day one. The
test is given on day two at 8:30
AM. **No one will be admitted
late to class or testing.**

If at least 10 people have not
registered for the class it, will be
cancelled and rescheduled.

Tentative Schedule:

September 11-12
October 16-17
November 6-7
December 4-5

Cost is \$150.00

On-site Food Safety Training:

A food service establishment may
schedule an on-site class in
food safety at their facility. The
instructor is an Environmental
Health Specialist. The cost is
\$125 for groups of three (3)
individuals.



Gwinnett County Environmental
Health
455 Grayson Hwy
Suite 600
Lawrenceville, GA 30046

Phone: 770-963-5132

Fax: 770-339-4282

Business has been booming!
Customers are visiting the restaurant
and calling in orders left and right!
With so much going on, it's almost
impossible to keep up with the demand. So,
how do I fix the problem—I half way cook
my meats ahead of time so the final cooking
time is less when the customer orders it!

Cooking using this method is perfectly fine
(that is, as long as it is done in accordance
with the Georgia Food Code Rules). This
method is called “Non-continuous
cooking” (or “partial cooking”). Non-
continuous cooking is defined as [511-6-1 .01
(89)]:

“the cooking of food in a food
establishment using a process in which
the initial heating of the food is
intentionally halted so that it may be
cooled and held for complete cooking at
a later time prior to sale or service.”

Does that make sense? If not, let me try to
clarify. Let's say your restaurant is famous
for its New York Strip Steaks. You even put
some of your famous steaks in other dishes
such as salads and fajitas. To keep up with
demand, you decide to cook several steaks
the night before on the grill. You also cook
the steaks to just under medium rare (a warm,
red center). Once cooked to medium rare,
you then put them in a refrigerator to cool the
food back to 41°F or below and to hold until
a secondary steak dish (i.e., the steak fajita or
steak salad) is ordered. This allows to finish
them to them at faster pace on the flat top
while achieving those beautiful grill marks
the previous night.

Non-continuous cooking shouldn't be
confused with cooking a steak on the grill to
medium rare and keeping it warm (135°F) for
about 30 minutes until a customer orders it to
their specified doneness.

See the difference between the two
examples? In the first one, the steak is
cooked to medium rare (less than the required
155°F), COOLED to 41°F or below, and held
until needed at a later time. The cooking
process was INTENTIONALLY stopped for a
much later time!

Now, you may be asking yourself, does this
process actually have any benefits? It seems
like about the same amount of time will be
needed to fully cook the meat (since you are,
once again, starting it from 41°F). Well,
there actually is a speed benefit! Remember
in the example we talked about earlier where
the New York Strip Steak is used in salads or
fajitas? Well, when you serve it in those
dishes, chances are you will slice or cube the
steak before you finish cooking it. When you
break the whole steak into smaller pieces, the
meat cooks much faster than in its whole
form.

As mentioned before, there is an actual
“correct” way to perform the general process
as required by the Georgia Food Code [511-6
-1 .04(5)(d)]. The code requires the
following:

1. The initial cooking not exceeding 60
minutes;
2. Immediately cooling the foods from:
 - a. 135°F to 70°F or below within
the first 2 hours; and
 - b. From 70°F to 41°F or below
within the next 4 hours.
3. After proper cooling, freeze or hold the
food at 41°F or below;
4. Upon request of the meat,
COMPLETELY cook the food to the
required time/temperatures.
5. If for some reason the food is not
immediately served, hot held, or placed
under time only as public health control
once the food is **FULLY** cooked, it must
be cooled back to 41°F as mentioned in
2a and 2b.
6. **WRITTEN PROCEDURES** must be
created and approved by the health
department prior to any cooking of food
using this method. They must also be
MAINTAINED on-site. [See next page
for template.]





EAST METRO HEALTH DISTRICT

Environmental Health

Non-Continuous Cooking Process (Partial Cooking)

Facility Name: _____

Identify ALL foods that will be partially cooked:

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?
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.

[Template available at www.gnrhealth.com on the Environmental Health Services page.]

There is a downside to using this process: because foods are only “partially cooked”, they are considered raw. This means the pathogen level is still high enough to where cross contamination during preparation and storage is still very much a concern. So, be sure to use separate utensils, containers, and prep surfaces; prep at different times from other foods; and store with raw foods of the same type. Also, because the food was not cooked to a safe level, other more harmful bacteria may start to grown on the foods if it is not cooled properly.

In closing, non-continuous cooking processes can be a useful tool for efficient business operation (although, it requires more regulation from the health department). Keep in mind, this type of cooking method is not required by your local health department. If it is easier to fully cook foods when the customer orders it (even it may mean a slightly longer wait time), by all means, feel free to continue that process! The intent of this article is inform you of your options, and to help keep your business booming and running efficiently within the confines of the Georgia Food Code.

Questions or suggestions for future issues? Email
Jason.Reagan@gnrhealth.com