



Gwinnett Environmental Health
455 Grayson Highway - Suite 600
Lawrenceville, GA 30046
Phone: 770.963.5132
Fax: 770.339.4282
www.gnrhealth.com

Newton Environmental Health
1113 Usher Street Suite 303
Covington, GA 30014
Phone: 770.784.2121
Fax: 770.784.2129

Rockdale Environmental Health
1329 Portman Drive Suite F
Conyers, GA 30094
Phone: 770.278.7340
Fax: 770.278.8919

Developmental Plan Guidelines for Non-Continuous Cooking Process (Partial Cooking) of Raw Animal Foods

1. List **ALL** raw animal foods that will be partially cooked. *Partially cooking* is defined as “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.”
2. Describe (in detail) the initial heating process for all raw animal foods. (Note: the initial heating process cannot exceed 60 minutes.)
 - a. Include how this process will be monitored and any corrective actions to be taken if the maximum initial heating time is exceeded.
 - b. Included how initial heating temperatures and corrective actions will be documented (i.e., cooking log).
3. Describe how the partially cooked animal foods will be cooled after the initial heating.
 - a. Include how this process will be monitored and any corrective actions to be taken if critical limits are not met (cooled from 135°F – 70°F or below within the 2 hours; from 135°F – 41°F or below within 6 hours).
 - b. Included how the cooling times and temperatures and corrective actions will be documented (i.e., cooling log).
4. Describe where the partially cooked animal foods will be held after cooling, and how the partially cooked animal foods will be stored and labeled to prevent cross contamination of ready-to-eat foods.
5. Describe (in detail) the final cooking process for the partially cooked animal foods. (Note: partially cooked animal foods must be FULLY cooked before serving, holding hot, or holding under time only as public health control).
 - a. Include required final internal cook temperatures (per the Georgia Food Code) for all animal foods indicated in number 1 of this document.
 - b. Include how achieved final internal cooking temperatures will be monitored, and corrective actions to be taken if the critical limits are not met.
 - c. Include how the achieved final internal cooking temperatures and corrective actions taken will be documented (i.e., cooking log).
6. Will the fully cooked 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 number 3 of this document and held under 41°F until used (not to exceed 7 days with the date of prep serving as day 1).
7. All supporting documents (i.e., any logs used, thermometer calibration procedures, etc) must be submitted with plan.

NOTE: Written procedures must be approved by the Health Department prior to implementing a Non-continuous Cooking Process.

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