



# Written Procedures Approval Form

## NONCONTINUOUS COOKING OF RAW ANIMAL FOODS

You may use this example form and log to help meet noncontinuous cooking requirements.

What is the reason for this noncontinuous cooking of raw animal food procedures submittal?

New procedures

Modification of existing approved procedures

### Establishment information

Establishment name, primary operator and license number	Address	City, state, ZIP code

Corporate name	Address (if different)	City, state, ZIP code

Primary contact name, job title for noncontinuous cooking procedures	Phone	Email

*For regulatory agency use only.*

Health department representative Name/signature	Date received	Date approved

## NONCONTINUOUS COOKING FORM

### Requirements

Check each box to show that you understand and will comply with the requirements for noncontinuous cooking.

1. Heat food for 60 minutes or less during the initial heating process.
2. Cool food properly (cooled from 135°F to 70°F within the first 2 hours and completely cooled to 41°F or below within a total of 6 hours).
3. Store food cold (41° F or below) or frozen.
4. Cook food completely. Food must meet temperature/time requirements:
  - 165°F for 15 seconds – poultry; wild animals, stuffed fish, meat, pasta or poultry; stuffing containing fish, meat or poultry
  - 155°F for 15 seconds – chopped or ground meat, fish and game animals; ratitae; injected or tenderized meats; eggs for hot holding
  - 145°F for 15 seconds – fish; whole muscle meat; game animals; eggs for immediate service
5. Serve immediately, hot hold, properly cool, or use time as public health control.

Written procedures will be maintained at the food establishment and made available for review at the request of the inspector.

### Written procedures

Write procedures for noncontinuous cooking and get them pre-approved by your health department. Have your written procedures available in the food establishment during all hours of operation.

Written procedures must describe:

- How the requirements (steps 1 – 5) for noncontinuous cooking are monitored and documented.
- Corrective actions if the requirements (steps 1 – 5) for noncontinuous cooking are not met.
- How food that has been partially cooked will be marked or otherwise identified.
- How food that has been partially cooked will be separated from ready- to-eat foods to prevent cross-contamination.

List all raw animal foods that will be cooked using a noncontinuous process. Examples: chicken breast; beef steak; pork eggroll (with raw pork).

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## NONCONTINUOUS COOKING FORM

### 1. Heat the food

Describe the initial heating process, specifying times and temperatures, equipment, appearance or other factors you will monitor. Include monitoring procedures and corrective actions if the requirements for this step are not met:

- *Initial heating process must be 60 minutes or less.*

### 2. Cool the food

Describe the cooling process, specifying cooling methods and equipment you will use. Include monitoring procedures and corrective actions if the requirements for this step are not met:

- *Food must be cooled from 135°F to 70°F within first 2 hours and completely cooled to 41°F or below within a total of 6 hours.*

### 3. Store the food

Describe how the food will be marked to show that it is not fully cooked. Include monitoring procedures and corrective actions if the requirements for this step are not met:

- *Food must be stored 41°F or below.*

Describe how the food will be separated from ready-to-eat food to prevent cross-contamination. Include monitoring procedures and corrective actions if the requirements for this step are not met:

- *Food must be separated from all refrigerated ready-to-eat food.*

## 4. Cook the food completely

List the final cook temperature and time for all raw animal food prepared using noncontinuous cooking. Include monitoring procedures and corrective actions if the requirements for this step are not met:

- *Food must be fully cooked before serving, hot holding or holding under time as public health control (TPHC).*

## 5. Serve, hot hold, cool or use TPHC

Describe how the food will be served, hot held, cooled and cold held, or held using time as public health control (TPHC). Include monitoring procedures and corrective actions if the requirements for this step are not met:

- *Maintain hot food at 135°F or above.*
- *After proper cooling, maintain cold food at 41°F or below.*
- *If using TPHC, write procedures in advance and maintain them in the food establishment. Hot food (135°F or above) can be held up to 4 hours after it is removed from temperature control.*

## When to use this Noncontinuous Cooking Monitoring Log

If you are following approved procedures for noncontinuous cooking of raw animal food, the person in charge (PIC) must ensure that required written procedures and plans are maintained and followed. You may use this log for record-keeping.

Other resources you may find useful for record-keeping associated with your noncontinuous cooking process include:

- Cooling Log
- Product Log
- Time as Public Health Control Form

*Contact your inspector for help developing procedures that comply with noncontinuous cooking requirements.*

NONCONTINUOUS COOKING FORM

## Noncontinuous Cooking Monitoring Log

Record observations and any corrective actions on this log. You may use other logs to record time and temperature details for each step.

Food	Date	1. Initial heating process less than 60 minutes? Yes or No	2. Food cooled properly? Yes or No	3. Food stored cold/frozen, marked as not fully cooked and separated from ready-to-eat food? Yes or No	4. Food cooked as required in Minnesota food code 4626.0340? Yes or No	5. Food served; held using time as public health control (TPHC); or hot held or cooled properly? Yes or No

Corrective action(s):

NONCONTINUOUS COOKING FORM

## Resources

[Minnesota Department of Health Food Business Safety \(www.health.state.mn.us/foodbizsafety\)](http://www.health.state.mn.us/foodbizsafety)

[Minnesota Rules, chapter 4626 Minnesota food code \(https://www.revisor.mn.gov/rules/4626/\)](https://www.revisor.mn.gov/rules/4626/)

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*To obtain this information in a different format, call: 651-201-4500.*