



## Cochise County Environmental Health

# Noncontinuous Cooking

## PREAPPROVED PROCESS REQUIRED

### Requirements

Noncontinuous cooking means partially cooking raw animal food, properly cooling it, and then finishing the cooking process later.

Steps for safe noncontinuous cooking:

1. Heat food for 60 minutes or less.
2. Cool food properly (135°F to 70°F within 2 hours and completely cooled to 41°F or below within 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

Noncontinuous cooking does not effectively destroy disease-causing bacteria during the initial heat treatment and extends the amount of time the food is in the temperature danger zone.

Effective written procedures ensure that noncontinuous cooking is done in a manner that controls risks and ensures consistent monitoring.

Written procedures, **preapproved** by the Cochise County Environmental Health, must be maintained in the establishment and be available for review by the inspector.

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.