



JOHNSTON COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

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NON-CONTINUOUS (PARTIAL) COOKING WRITTEN PROCEDURES

For Raw Animal Foods Cooked Using a Non-Continuous Cooking Process

Facility Information:

Establishment Name: _____ Date: _____

Owner's Name: _____ Phone #: _____

Establishments Address: _____

Establishment's Phone Number: _____ ID #: _____

Type of Establishment: Restaurant/Food Stand Catering Only Mobile Food Unit

Important Notes:

- Improper time/temperature control is a leading cause of foodborne illness. Close attention must be paid to control biological hazards when a food establishment cooks raw animal foods using a process in which the food is partially cooked, then cooled and finished cooking at a later date or time.
- "Partially" cooked means the raw animal food has not reached the minimum temperature/time parameter required for cooking in the North Carolina Food Code Manual.
- I am completing this written procedure because I intend to utilize non-continuous cooking of raw animal foods in my public food service establishment.

Rules and Regulations:

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|-----|----|---|
| Yes | No | I understand that the initial heating process of a raw animal food (the first time the food is heated/cooked) can be no longer than 60 minutes in duration. |
| Yes | No | I understand that immediately after the initial heating, the partially cooked animal food must be cooled according to the time and temperature requirements specified for cooked potentially hazardous (time/temperature control for safety) foods. Specifically, the food must be cooled from 135°F to 70°F within two hours AND from 135°F to 41°F within a total of six hours. |
| Yes | No | I understand that animal food(s) that are partially cooked in a non-continuous cooking process and then cooled must be held at 41°F or below. |
| Yes | No | I understand that partially cooked animal food(s) are considered raw animal food(s) and they must be kept separate from ready-to-eat foods during preparation, display and storage. |
| Yes | No | I understand the partially cooked animal food(s) prepared in a non-continuous cooking process must be marked/labeled/identified in a manner that makes it clear to all employees that the food(s) are required to undergo further cooking. |
| Yes | No | I understand that animal food(s) that are partially cooked in a non-continuous cooking process prior to sale or service must be cooked (at the time of the second cook) to heat all parts of the food to the internal temperature required for the particular raw animal product as listed in the 2017 FDA Food Code prior to sale or service. |
| Yes | No | I understand that a consumer advisory may not be used to serve or offer undercooked animal foods that have been prepared using a non-continuous cooking process. |

Corrective Actions:

Indicate the corrective action(s) that will be taken if the food(s) do not meet each of the requirements.

Initial Heating of longer than 60 minutes:

The raw animal food will be fully cooked to the required minimum cook temperature/time instead of being partially cooked.

The raw animal food will be discarded.

Foods not cooled in the time/temperature as required:

The food will quickly be reheated to 165F minimum in 2 hours or less.

The food will be discarded.

Foods in cold holding are not 41F or below:

The food will be discarded.

Final Cook temperature is below the minimum required final cook temperature:

Continue cooking the food until all parts reach the minimum cook temperature required by the NC Food Code.

The food will be discarded.

Statement:

I hereby certify that the above information is correct, and I fully understand that any deviation from the above without prior approval from this Health Regulatory Office may nullify the approval.

Owner/Operator Signature

Date