



ALEXANDRIA HEALTH DEPARTMENT

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Non-Continuous Cooking of Raw Animal Foods

www.alexandriava.gov/FoodSafety

Non-Continuous Cooking means the cooking of food in a food establishment using a process in which the 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.

Non-Continuous Cooking does not include cooking procedures that only involve temporarily interrupting or slowing an otherwise continuous cooking process.

Raw animal foods that are cooked using a Non-Continuous Cooking process shall be:

- Subject to an initial heating process that is no longer than sixty minutes in duration; ^P
- Immediately after initial heating, cooled from 135°F to ≤ 70°F within 2 hours and from 135°F to ≤ 41°F within a total of 6 hours; ^P
- After cooling, held frozen or cold at ≤ 41°F; ^P
- Prior to sale or service, cooked using a process that heats all parts of the food to a temperature of at least 165°F for 15 seconds; ^P
- Cooled from 135°F to ≤ 70°F within 2 hours and from 135°F to ≤ 41°F within a total of 6 hours if not either hot held at ≥ 135°F, served immediately, or held using time as a public health control after complete cooking; ^P and
- Prepared and stored according to written procedures that:
 1. Have obtained prior approval from the Health Department; ^{Pf}
 2. Are maintained in the food establishment and are available to the Health Department upon request; ^{Pf}
 3. Describe how the requirements specified above are to be monitored and documented by the permit holder and the corrective actions to be taken if the requirements are not met; ^{Pf}
 4. Describe how the foods, after initial heating, but prior to complete cooking, are to be marked or otherwise identified as foods that must

be cooked to at least 165°F for 15 seconds prior to being offered for sale or service; ^{Pf} and

5. Describe how the foods, after initial heating but prior to cooking to at least 165°F for 15 seconds, are to be separated from ready-to-eat foods to prevent potential cross contamination. ^{Pf}

Reference: 2009 FDA Food Code, Section 3-401.14

^P = Priority Item ^{Pf} = Priority Foundation Item

Non-Continuous Cooking of Raw Animal Foods: Written Procedures

Establishment Name: _____ Establishment Address: _____

Applicant Name & Title: _____ Applicant Signature: _____

Raw Food Item:									
	TIME	TEMPERATURE	MONITORING				CORRECTIVE ACTION	RECORDS	
			WHAT	HOW	FREQUENCY	WHO			
INITIAL HEATING PROCESS	≤60 minutes		Time		Each Batch		Discard or immediately heat to ≥165°F if heated longer than 60 minutes		
COOLING	within 1 st 2 hours	135°F* to ≤70°F	Time & Temperature	Measure temperature with a calibrated food thermometer & time with a clock/stopwatch	Each batch; Every hour until final temperature is achieved		Discard if cooling time and temperature requirements are not met.		
	within a total of 6 hours	135°F* to ≤41°F							
COLD HOLD		≤41°F	Temperature	Measure temperature with a calibrated food thermometer			Chill to ≤41°F. <u>Discard if:</u> 42–45°F ≥ 5 hours 46–50°F ≥ 4 hours ≥51°F anytime		
COOKING	15 seconds	≥165°F	Time & Temperature	Measure temperature with a calibrated food thermometer & time with a clock/stopwatch			Continue cooking food if time and temperature requirements are not met.		

**The cooling time and temperature clock starts at 135°F or the final initial heating temperature if <135°F.*

After complete cooking, food must be held hot at ≥ 135°F; served immediately; held using time as a public health control; or cooled from 135°F to ≤ 70°F within 2 hours and from 135°F to ≤ 41°F within a total of 6 hours.

How will food, after initial heating, but prior to complete cooking, be marked or otherwise identified as foods that must be cooked to ≥165°F for 15 seconds prior to being offered for sale or service? _____

How will food, after initial heating but prior to cooking to ≥165°F for 15 seconds, be separated from ready-to-eat foods to prevent potential cross contamination? _____

HEALTH DEPARTMENT

NAME & TITLE: _____ SIGNATURE: _____ APPROVAL DATE: _____