Non-Continuous Cooking of Raw Animal Foods

Many facilities partially cook foods in advance so they can have faster turnaround time for each order at the time of service. This is also a common practice with caterers, who frequently ‘mark’ chicken or steaks on the grill prior to an event and then complete the cooking process on site. This process may also be called ‘blanching’ or ‘par cooking’.

Non-continuous cooking is the cooking of food in a food establishment using a process in which the initial heating of the food is intentionally halted so that the food 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, like basting a turkey.

The storage of these partially cooked raw animal foods is the same as raw product since each still must be cooked to the proper final cooking temperature listed in rule (unless a consumer advisory is in place) and datemarking would not be required.

Facility must obtain prior approval of their written procedures from regulatory authority

The process for each food:

- It must have an initial heating process that is no longer than sixty minutes in duration
- Immediately after initial heating, cooled according to the time and temperature parameters specified

Written Procedure Must:

- Describe how the requirements are to be monitored/documented and the corrective actions to be taken if the requirements are not met;
- 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 prior to being offered for sale or service; and
- Describe how foods are to be separated from ready-to-eat foods.