

# Non-Continuous Cooking of Raw Animal Foods



## **PUBLIC HEALTH REASONS:**

This procedure addresses the growth of spore forming bacteria like *Clostridium perfringens* and vegetative pathogens like *Salmonella*. The initial heating process does not completely eliminate these pathogens but does decrease the competitive organisms present on the raw animal food. The establishment must identify foods that have only been partially cooked and cooled to ensure that these foods are not mistaken by food workers for foods that have been fully cooked and are ready-to-eat.

You can find more information on what to include in your written procedures in Chapter 3-401.14 (F) of the Food Code.

## **FOOD CODE, OAR 603-25-0030, CHAPTER 3-401.14**

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 partially cooked raw animal foods is the same as raw product since they must still be cooked to the proper final cooking temperature listed in rule (unless a consumer advisory is in place) and date marking 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.
- After cooling, held at 41°F or below according to 3-501.16(A)(2).
- It must be cooked using a process that heats all parts of the food to a temperature and for a time that complies with 3-401.11, and;
- Then cooled according to 3-501.14(A) or hot held above 135°F, served immediately, or held using time as a public health control.
- Must be prepared and stored according to written procedures.



**OREGON  
DEPARTMENT OF  
AGRICULTURE**

**Food Safety Program**

635 Capitol St NE, Salem, OR 97301-2532  
503.986.4720 | [Oregon.gov/ODA](http://Oregon.gov/ODA)

Created 9/20