

# Food Code Fact Sheet #19

What you should know about the Code

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FOODSAFETY

## OAR 333-150-0000, CHAPTER 3-401.14

Raw animal foods that are cooked using a non-continuous cooking process shall be:

(A) Subject to an initial heating process that is no longer than sixty minutes in duration; <sup>P</sup>

(B) Immediately after initial heating, cooled according to the time and temperature parameters specified for cooked Potentially Hazardous food under ¶ 3-501.14 (A); <sup>P</sup>

(C) After cooling, held frozen or cold, as specified for Potentially Hazardous food under ¶ 3-501.16 (A)(2); <sup>P</sup>

(D) Prior to sale or service, cooked using a process that heats all parts of the food to a temperature and for a time that complies with one of the methods based upon the food being cooked as specified in 3-401.11.<sup>P</sup>

(E) Cooled according to the time and temperature parameters specified for cooked Potentially Hazardous food under ¶ 3-501.14 (A) if not either hot held as specified under ¶ 3-501.16(A), served immediately, or held using time as a public health control as specified under § 3-501.19 after complete cooking; <sup>P</sup> and

(F) Prepared and stored according to written procedures as specified in rule.

## PUBLIC HEALTH REASONS:

This procedure is addressing 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.

## 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**

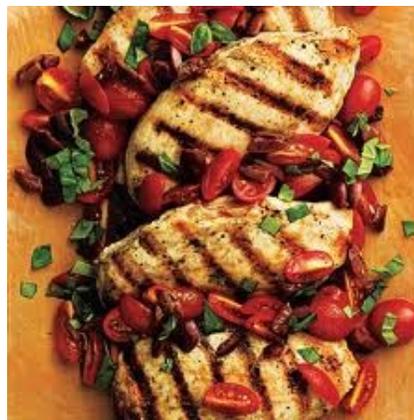
**The process for each food:**

- 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

- After cooling, held frozen or cold
- 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
- Then cooled according to 3-501.14(A) or hot held above 135F, served immediately, or held using time as a public health control

**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;



**Caterers frequently partially cook meats prior to 'finishing' them at an event.**

- 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.