

APPLICATION TO USE A NON-CONTINUOUS COOKING PROCESS

- A written procedure is required if you are going to cook raw animal foods in two steps with a cooling step in-between.
- Before you start non-continuous cooking, fill in this form and send it to your sanitarian at Washington County Public Health & Environment. Keep a copy of the procedure onsite.

1. Complete the following establishment information:

Establishment Name		
License Number	Primary Contact	
Establishment Address (number)		
City	State	Zip
Email Address		Phone

2. Check each box to show that you understand and will comply with the requirements for non-continuous cooking.

- I will have a written procedure, and I will keep it at the food establishment so it can be reviewed by Washington County staff.
- My written procedures will include all the requirements listed below.

Requirements

- The first cook step will take no longer than 60 minutes.
- The food will be cooled immediately after the first cook step using rapid cooling methods.
- The cooled food will be held at 41 °F or colder.
- Partially cooked animal foods will be kept away from ready-to-eat foods during preparation, display, and storage.
- Containers of partially cooked foods will be labeled so that employees can see which foods need further cooking.
- A consumer advisory will not be used for these foods.
- In the second cook step, the food will be cooked to the minimum safe temperature for that food, for example, 165 °F for poultry.
- The food temperature will be checked at the following times:
 - During cooling
 - During cold holding
 - Final cooking
 - Other times, depending on options available after the second cook step
- Temperatures will be written down and kept onsite.
- This procedure will be kept onsite and will be available for review upon request.

3. Complete the following information - include corrective actions for each step - attach additional pages if needed.

A. What specific foods will be non-continuously cooked?

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B. How will you monitor the 60-minute limit for initial cooking? How will you document this?

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C. How will partially cooked foods be separated from ready-to-eat foods?

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D. How will partially cooked foods be marked to show they need to be cooked before service?

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E. How will you monitor cooling time? How will you document this?

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F. After cooling, how will you monitor the cold-holding temperature? How will you document this?

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G. For the second cook step, how will you monitor the cooking temperature? How will you document this?

H. After the second cook step, the food will be: (check one, and answer the questions below your choice)

Served immediately

Kept hot for service

How will you monitor the holding temperature? How will you document this?

Held using time as a public health control

This requires a separate TPHC plan.

Re-cooled

How will you monitor the cooling time? How will you document this?

4. Indicate your agreement to comply

I understand that I must operate my food establishment according to these written procedures each day the establishment is using non-continuous cooking in its operation.

I agree to update these written procedures when they change.

Name (please print)	Title:
Signature:	Date:

For regulatory agency use only:

Health Department Representative Name (please print) _____

Signature: _____ Date Approved: _____