

Non-Continuous Cooking Worksheet

What is Non-Continuous Cooking?

Heating the food to partially cook it, cooling, and then finishing cooking the food to the proper temperature at a later time. Non-continuous cooking is defined as a means of cooking food in a food establishment using a process in which the initial 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.

MN 4626.0020 Subp. 52d.

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

Requirements for Non-Continuous Cooking:

Written procedures for raw animal foods that are cooked using a non-continuous cooking process must be documented showing they meet the following requirements and kept on-site:

- Food is heated initially for less than 60 minutes in duration
- Immediately after initial heating, cooled according to the time and temperature parameters for cooked time/temperature control for safety food (TCS)
- After cooling, held frozen or 41 degrees F or below under mechanical refrigeration
- After initial heating but prior to complete cooking, partially cooked food is:
 - Marked or otherwise identified as foods that must be cooked to proper temperatures prior to being offered for sale or service.
 - Separated from ready-to-eat foods to avoid cross-contamination
- Prior to sale or service, food is cooked using a process that heats all parts of the food to the proper temperature
- Cooled according to time and temperature parameters for cooked TCS food if not hot held at 135 degrees F or above, served immediately, or held using time as a public health control after complete cooking

There must also be documentation and monitoring in place by the licensee of the corrective actions to be taken if requirements are not met. *MN 4626.0349*

The following page has a worksheet to walk through the required process to ensure your facilities non-continuous cooking process is meeting the Minnesota Food Code requirements. When complete, return to your inspector for review.

HENNEPIN COUNTY

MINNESOTA

Hennepin County Non-Continuous Cooking Worksheet

Establishment Name: _____ Phone: _____

Address: _____

Food items requesting non-continuous cooking for:

Steps for Non-Continuous Cooking (attach separate methods for each item as necessary):

1. How long is food initially cooked/heated for?

2. How are foods cooled after initial cooking? Describe cooling methods, including time and temperature parameters used.

3. Where is food stored after cooling? Include if stored frozen or refrigerated, and how it is being stored to prevent contamination with ready-to-eat food.

4. How is food labeled or otherwise identified after initial cook, but prior to complete cooking?

5. What is the cooking process used to ensure partially cooked food is properly cooked the second time, and to what temperature?

6. If not hot held, served immediately, or held using time as a public health control; how is food cooled after complete cooking?

Describe the monitoring procedures and corrective actions that will be taken if requirements not met:

I understand this alternative to continuous cooking may be revoked should documentation or procedure fail to be followed.