

NON-CONTINUOUS (PARTIAL) COOKING

Non-continuous cooking means raw animal food is intentionally cooked to a temperature below the minimum required temperature during the first cook/heat and then cooled. The cooking process is completed at a later date or time during the second cook.

Raw animal foods that go through a slight interruption during the cooking process (such as meat for a stir fry is partially cooked and set aside for a moment while the vegetables cook and then everything is mixed together to continue cooking); raw animal foods that are seared on the surface just long enough to obtain grill marks, cooled and then cooked at a later time (such as steak, fish or chicken for a banquet); and raw animal foods that are not cooled after the initial heat/cook are not included in the definition of non-continuous cooking.

Examples of foods commonly cooked using a non-continuous (partial) cooking method include chicken wings and hamburgers for service during peak periods.

Partially cooking raw animal foods and then cooling them creates a good environment for the growth of disease-causing bacteria that form spores (thick-walled bacteria that are able to survive hostile environments). Some spores can produce poisons (toxins) – the most well-known spore example is *Clostridium botulinum* (botulism). Since these bacteria and toxins are not killed by regular cooking, special control measures need to be in place to prevent their growth.

If raw animal foods will be cooked using a non-continuous cooking process, the following requirements must be followed:

- Written procedures for the entire process must be available. The procedures must address all of the requirements below and include corrective actions that will be taken in case a minimum time/temperature is not met. (An example of a corrective action for the required cooling step of 135°F to 70°F within 2 hours: if the chicken wings in the shallow tub in the walk-in cooler are above 80°F after 1 hour and 30 minutes, transfer the chicken wings to sheet pans and place in the chest freezer for 15 minutes or until they reach 70°F. Note - you do not want to wait until the time limit has expired before taking a corrective action.)
- The first cook/heat can take no longer than 60 minutes (no minimum temperature requirement).
- Cooling of the partially cooked food must begin immediately after the first cook/heat is complete.
- Cool the food from 135°F to 70°F within 2 hours and from 135°F to 41°F within a total of 6 hours. (Same as regular cooling requirements.)
- After cooling, store the food at 41°F or below. (Same as regular cold holding requirement.)
- Mark/identify the partially cooked foods (each container, tray, etc., and/or the storage area) to make it clear that these foods require further cooking.
- Store the partially cooked foods separate from unwashed produce and ready-to-eat foods. Also, keep different types of partially cooked and raw animal foods separate based on the minimum required cooking temperature (e.g., pork and fish on the top, beef in the middle and chicken on the bottom). Partially cooked animal foods are still considered raw.
- Prior to sale or service, cooked using a process that heats all parts of the food to a temperature and for a time for the particular raw animal product as listed in the Food Code during the final cook step (see Section 3-401.11 2017 FDA Food Code).
- A consumer advisory may not be used with any food that has been cooked using a non-continuous cooking method in order to offer or serve the animal food raw or undercooked.
- Temperatures must be taken and recorded during each step of the process (first cook, cooling, cold holding, second/final cook and, if applicable, reheating for hot holding and hot holding).

An optional fill-in-the-blank form, DBPR HR 5022-101 Non-continuous (Partial) Cooking Written Procedures, is available to assist operators with the written procedure requirements. This form is on the division's website at

<http://www.myfloridalicense.com/dbpr/hotels-restaurants/forms-publications/>