

AMC Toolkit: Non-Continuous (Partial) Cooking Plan

The following procedures address how this establishment intends to utilize non-continuous cooking of raw animal foods. The following are the standard procedures and policies the establishment will use in order to protect the health and safety of the public.

Non-continuous or “partial” cooking means the cooking of 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 later prior to service. Raw animal foods that go through a slight interruption during the cooking process and raw animal foods that are not cooled after the initial heat/cook are not included in the definition of non-continuous cooking.

Section 1: Food Establishment Information			
Establishment Name		Phone (xxx) xxx-xxxx	
Street (Physical Address)		City	ZIP
Contact Name		Title / Position	

Section 2: Acknowledgement of Rules and Regulations

<input type="checkbox"/> Yes <input type="checkbox"/> No	I understand that the first time a raw animal food is cooked/heated can be no longer than sixty (60) minutes in duration. (WAC246-215-03415(1))
<input type="checkbox"/> Yes <input type="checkbox"/> No	I understand that after cooling, all Time/Temperature Control for Safety (TCS) foods must be frozen or cold held at 41°F or less. (WAC246-215-03415(3))
<input type="checkbox"/> Yes <input type="checkbox"/> No	I understand that partially cooked TCS foods that are prepared in a non-continuous cooking process must be marked or otherwise identified as foods that must be fully cooked, prior to being offered for sale or service. (WAC246-215-03415(6)(d))
<input type="checkbox"/> Yes <input type="checkbox"/> No	I understand that partially cooked TCS foods that are cold held prior to complete cooking are to be separated from Ready-To-Eat foods. (WAC246-215-03415(6)(c))
<input type="checkbox"/> Yes <input type="checkbox"/> No	I understand that partially cooked TCS foods, prior to sale of service, must be cooked using a process that heats all parts of the food to the temperature and time specified under WAC246-215-03400.
<input type="checkbox"/> Yes <input type="checkbox"/> No	I understand that once TCS foods are cooked to the required minimum cooking temperature and time, the foods must be properly handled in one of the following procedures, <u>if not served immediately</u> : <ol style="list-style-type: none"> 1. Rapidly cooled from 135°F to 70°F within two (2) hours, and then cooled from 70°F to 41°F within four using an approved method; OR 2. Hot held at 135°F or above; OR 3. Held using Time as a Public Health Control
<input type="checkbox"/> Yes <input type="checkbox"/> No	I understand that the requirements for foods prepared in a non-continuous cooking process must be monitored and at each stage of the process and necessary corrective actions must followed when requirements are not met. Documentation and written procedures must be maintained on-site at the food establishment and made available to the regulatory authority upon request. (WAC246-215-03415(6)(c))

Section 3: Step-by-Step Requirements

- Identify each specific raw animal food(s) that will undergo a non-continuous cooking process.
- Identify how each TCS food that is partially cooked will be marked and identified as foods that need to be fully cooked.
- Identify the method by which each TCS food in a non-continuous cooking process will be properly cooled.
- Identify the required final cooking temperature for the TCS food(s) used in the non-continuous cooking process.
- Identify how the food(s) will be handled after the final cook step, mark all that apply.

Food Item(s)	Marking/Identification

Cooling Method:

- Cooling foods in shallow pans (two-inch depth or less), uncovered, and protected from cross-contamination, in a refrigerator maintaining 41°F or less.
- Immersing a pot of food in an ice bath in a food prep sink, filling the sink with ice up to the level of the food, and stirring the food so that it cools to 41°F or less within specified timeframes.
- Cutting large whole pieces of meat into pieces no more than four (4)-inches thick, placing them in a refrigerator maintaining 41°F or less.

Required Cooking Time and Temperatures for Final Cook Step Prior to Sale or Service:

- 165°F for 1 second for poultry, stuffed meat, stuffed fish, pasta with poultry, stuffed ratites, or stuffing containing fish, meat, poultry or ratites.
- 158°F for 1 second for scrambled egg and all types of ground, injected, mechanically tenderized, or restructured meat, fish, and pork.
- 145°F for 15 seconds for seafood, eggs cooked to order (requires a consumer advisory), beef steaks (not tenderized or injected), pork, or foods containing these ingredients.

Food Handling after Final Cook Step (mark all that apply):

- Food(s) will be served immediately.
- Food(s) will be hot held at 135°F or above.
- Food(s) will be cooled from 135°F to 70°F within two (2) hours, and then cooled from 70°F to 41°F within four (4) hours, six (6) hours of total cooling time, using an approved cooling method.
- Food(s) will be held using Time as a Public Health Control (submit additional written procedures).
- Other:

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Section 4: Corrective Actions

If the requirements at each step of the non-continuous cooking process are not met, corrective actions must be implemented. In each of the following situations, indicate the corrective action you will take. You may choose from the list of recommended corrective actions or create your own.

Food(s) not cooled according to the minimum time and temperature parameters specified for cooked TCS foods after either the partial cook or final cook steps:

- Food(s) will be rapidly reheated to 165°F and the cooling process will restart from the beginning, using an approved cooling method.
- Other:

Partially cooked or fully cooked food(s) are not held at 41°F or less:

- If food(s) held above 41°F for more than 4 hours, discard food(s).
- If food(s) held above 41°F for less than 4 hours, rapidly cool food(s) to 41°F or less.
- If food(s) held above 41°F for less than 4 hours, rapidly reheat food(s) to 165°F and immediately serve.
- If food(s) held above 41°F for less than 4 hours, rapidly reheat food(s) to 165°F and hot hold at 135°F or above.
- If food(s) held above 41°F for less than 4 hours, rapidly reheat food(s) to 165°F and begin cooling process described above.
- Other:

Final cook temperature does not reach the minimum time and temperature requirement:

- Continue cooking the food(s) until all parts reach the minimum cook temperature and time requirement specified in WAC246-215-03400
- Other:

Section 5: Signature

I understand that I must obtain approval by the Kitsap Public Health District before implementing these procedures in the establishment. I understand that upon receiving approval by the Kitsap Public Health District, I must adhere these procedures while the establishment remains open and operating.

Plan prepared by:

Title:

Signature

Date

Printed Name