



Non-Continuous Cooking Application

Establishment Name:		Type of Facility:	
Physical Address:		City:	
Person in Charge:		Date:	

Requirements:

3-401.14 Non-Continuous Cooking of Raw Animal Foods.

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;
- B. Immediately after initial heating, cooled according to the time and temperature parameters specified for cooked POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL SAFETY FOOD) under 3-501.14 (A);
- C. After cooling, held frozen or cold, as specified for POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL SAFETY FOOD) under 3-501.16 (A) (2);
- D. Prior to sale or service, cooked using a process that heats all parts of the FOOD to a temperature of at least 74°C (165°F) for 15 seconds;
- E. Cooled according to the time and temperature parameters specified for cooked POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL SAFETY 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; and
- F. Prepared and stored according to written procedures that:
 1. Have obtained prior APPROVAL from the REGULATORY AUTHORITY;
 2. Are maintained in the FOOD ESTABLISHMENT and are available to the REGULATORY AUTHORITY upon request;
 3. Describe how the requirements specified under (A) to (E) of this section are to be monitored and documented by the PERMIT/LICENSE HOLDER and the corrective actions to be taken if the requirements are not met;
 4. 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 as specified under (D) of this section prior to being offered for sale or service; and
 5. Describe how the FOODS, after initial heating but prior to cooking as specified under (D) of this section, are to be separated from READY-TO-EAT FOODS as specified under 3-302.11.



Application:

	Person in Charge of Process:	Time it takes to initially heat:	Cooling Process:	Place of Storage:	Describe labeling of food product:	Final temperature food will be cooked to:	Logs Used:	Corrective Actions:
Food Type #1:								
Food Type #2:								
Food Type #3:								
Food Type #4:								
Food Type #5:								

***If your final cooking temperature is less than 165°F, you will need to submit a variance application.**



UHS | UNIVERSITY
HEALTH SERVICES

ENVIRONMENTAL & OCCUPATIONAL HEALTH

As the person in charge of the _____ located at _____,
I have reviewed, and understand the provisions of this non-continuous cooking of animal foods application.

(Establishment Manager)

(Date)

(Regulatory Official)

(Date)