

NON-CONTINUOUS COOKING AT RETAIL

Section 3-401.14, 2017 FDA Food Code

Non-continuous cooking of a raw animal food is when the initial heating of the food is intentionally halted so that it may be cooled and held for complete cooking later prior to sale or service. It does not include cooking procedures which only involve temporarily interrupting or slowing an otherwise continuous cooking process. Your food process must conform to the following information (per the 2017 FDA Food Code):

- Raw animal food is subject to an initial heating process of no longer than 60 minutes in duration.
- Immediately after initial heating, product is cooled according to 3-501.14(A).
- After cooling, product is held frozen or at 41F or colder.
- Prior to sale or service, product is cooked using a process which heats all parts of the food to a temperature and for a time as specified under 3-401.11(A)-(C).
- Cooled properly per 3-501.14(A). If not cooled, the food must either be hot held at 135F or warmer, served immediately, or held using Time as a Public Health Control per (3-501.19).
- The accepted procedures and Department's written acceptance must be kept on site and available to the regulatory authority upon request.

Prior to utilizing non-continuous cooking, written procedures for the preparation and storing of non-continuously cooked food must be submitted for review and acceptance to the Department at RetailHACCPspa@FDACS.gov. The required information must contain:

- List of all food products to fall under non-continuous cooking.
- Step-by-step process from start (initial cooking) to cooling, storage, finish cooking, sale or service.
- List cooling/cold storage or hot holding methods including time/temperature, or written procedures for Time as a Public Health Control.
- Description of how the required cooking/cooling parameters will be monitored and documented and what corrective actions are to be taken if the requirements are not met.
- Description of how the foods, after initial heating but prior to complete cooking, are to be identified as foods that must be further cooked as required prior to be offered for sale or service.
- Description of how the foods, after initial heating but prior to meeting full cooking parameters, are to be stored and separated from ready-to-eat foods (3-302.11(A), FDA Food Code).
- State how and to what time/temperature product will be reheated (if not for immediate service after reheating).

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