



PROGRAM:	RETAIL FOOD
EFFECTIVE REGULATION:	<i>Colorado Retail Food Establishment Rules and Regulations, July 1, 2013</i>
GUIDANCE NO.:	G14-02
DATE:	May 16, 2014
SUBJECT:	Guidance - Non-Continuous Cooking of Raw Animal Foods

Purpose/Background:

Non-Continuous Cooking means partial cooking or “par-cooking” a raw animal product 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. Foods that are commonly prepared using this method include but are not limited to: bacon, chicken wings, and fried chicken.

Non-continuous cooking of raw animal foods poses a risk because the initial heating is not sufficient to destroy vegetative cells of bacteria such as *Clostridium botulinum*, *Clostridium perfringens*, and *Bacillus cereus*. To ensure the food does not dwell for extended periods within temperature ranges that favor pathogenic growth, the initial heating of the product may not exceed 1 hour.

Process:

After initial heating the product must be rapidly cooled from 135°F to 41°F within a total of 6 hours, provided the product is cooled from 135°F to 70°F within the first 2 hours. The cooled product must be clearly labeled and stored to prevent cross contamination of other foods.

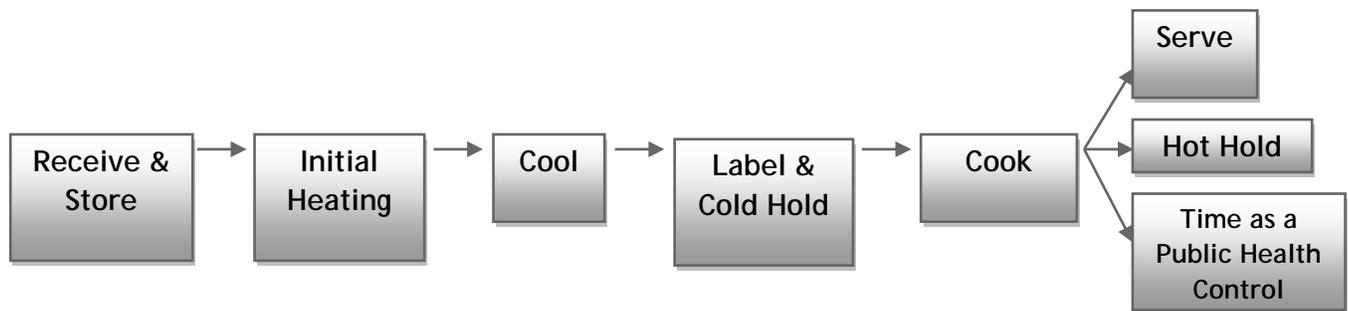
The final step of a non-continuous cooking process is critically important to ensure destruction of any pathogens that may have survived and proliferated during initial heating or cooling. All parts of the product must be reheated to 165°F for 15 seconds prior to service.

A retail food establishment must complete a written procedure to be approved by the Department for raw animal foods undergoing any non-continuous cooking process. The written procedure does not require pre-approval but shall be maintained by the establishment and available for review by the Department upon request. Included below is a sample written procedure for non-continuous cooking of raw animal foods.



Example:

Flow chart of process for non-continuous cooking of raw animal foods:



Sample Procedure for Non-Continuous Cooking of Raw Animal Foods

- 1) Raw chicken wings are removed from walk in cooler.
- 2) Chicken wings are placed in boiling water for 2 minutes.
- 3) Partially cooked chicken wings are removed from boiling water and placed on a clean cooling tray.
- 4) The cooling trays are placed into the walk in cooler on a speed rack designated for partially cooked chicken wings.
- 5) The internal temperature of the chicken wings is measured using a calibrated thermometer every 2 hours and recorded on the **Chicken Wing Cooling Temperature Log**.
- 6) If the chicken wings do not meet the required cooling parameters of 135°F¹ to 70°F within the first 2 hours, chicken wings are to be discarded.
- 7) If the chicken wings do not meet the required cooling parameters of 135°F to 41°F within a total of 6 hours, chicken wings are to be discarded.
- 8) After chicken wings have cooled to 41°F within the appropriate time parameters, chicken wings are portioned, placed in bags, and bags are placed in a pan.
- 9) All pans are marked with a label stating, "Partially cooked chicken wings, do not serve without fully cooking."
- 10) All pans are stored in accordance with approved food storage chart and stored at 41°F or less.
- 11) Upon customer order, chicken wings are removed from bag and placed in fryer.
- 12) Chicken wings are fried for 4-5 minutes until internal temperature reaches 165°F, measured by a calibrated thermometer, and served to customer. If chicken wings measure less than 165°F they will be cooked until this temperature is achieved.
- 13) Manager on duty will monitor process daily and review temperature logs weekly.

¹ Food item may not reach 135°F during the initial heating process. The food will be cooled from the initial heating temperature to 41°F within 6 hours, provided it reaches 70°F within the first 2 hours.



Facility Name: _____

Date: _____

Non-Continuous Cooking of Raw Animal Foods Procedure Checklist

This document is intended to assist in the evaluation of written procedures for a non-continuous cooking process of raw animal foods.

1.	Written procedure for non-continuous cooking process is available for review.	In/Out
2.	The initial heating process does not exceed 1 hour.	In/Out
3.	After initial heating, food is cooled from 135°F to 41°F within a total of 6 hours, provided the product is cooled from 135°F to 70°F within the first 2 hours.	In/Out
4.	Food is labeled or otherwise identified as a product required to be cooked before sale/service.	In/Out
5.	Food is stored separately from ready-to-eat foods.	In/Out
6.	After the cooling process, food is held frozen or at 41°F or less.	In/Out
7.	All parts of the food are heated to 165°F for at least 15 seconds, prior to sale or service.	In/Out
8.	Upon reheating, food is immediately served, held hot at 135°F, or held using time as a public health control and unused portions are discarded after 4 hours.	In/Out
9.	Procedure addresses: A) Monitoring; B) Documentation; and C) Corrective actions to be taken if a requirement is not met.	In/Out

Comments:

