

Non-Continuous Cooking Operational Plan Worksheet

Introduction

Non-continuous cooking means the cooking of food using a process in which the heating is intentionally halted so that it may be cooled and held under refrigeration before being completely cooking prior to sale or service.

Raw animal foods that are cooked using a non-continuous cooking process shall be:

- Subject to an initial heating process that is no longer than sixty minutes in duration;
- Immediately after initial heating, cooled according to the time and temperature parameters specified for cooked time/temperature control for safety food under Section 050.300(A);
- After cooling, held frozen or cold as specified for time/temperature control for safety food under Section 050.310 (A)(2);
- Prior to sale or service, cooked using a process that heats all parts of the food to a temperature and for a time as specified under Section 050.245 (A)-(C);
- Cooled according to the time and temperature parameters specified for cooked time/temperature control for safety food under Section 050.300 (A) if not either hot held as specified under Section 050.310 (A), served immediately, or held using time as a public health control as specified under Section 050.330 after complete cooking;
- **Prepared and stored according to written procedures that:**
 1. Have obtained prior approval from the Health Authority;
 2. Are maintained in the food establishment and are available to the Health Authority upon request;
 3. Describe how the requirements specified in above are to be monitored and documented by the permit 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 above prior to being offered for sale or service; and
 5. Describe how the foods, after initial heating but prior to cooking, are to be separated from ready-to-eat foods as specified under Section 050.130 (A)

Worksheet Instructions

The information above represents the minimum required support documentation for a Non-Continuous Cooking Operational plan. Please read through and complete all required components. You may attach additional documentation to the end of the worksheet, as required. Additional materials and examples can be found on the [Operational Plan Resources website](#).

Non-Continuous Cooking Procedures

List all ingredients utilized for each food item prepared using this special process:

List all equipment that will be utilized for each food item prepared using this special process:

Please note: This equipment list must identify all temperature monitoring equipment used for cold storage.

Non-Continuous Cooking Procedures

How it will be cooked:

(1 hour maximum)

How it will be cooled:

(include corrective action)

How it will be stored and labeled:

How it will be finished:

(must reach correct cooking temperature)

How the process will be documented:

Cooling Down Foods: Log for Tracking Temperatures

Cooling Food

- Cooling time starts at 135°F. Food may be left at room temperature until it drops to 135°F.
- Cool from 135°F to 70°F in 2 hours, then from 70°F to 41°F in 4 hours.
- If the temperature is more than 70°F in 2 hours, **reheat to 165°F and start over**.
- Reheating can only be done **one** time.
- Once at 70°F, cool down to 41°F in 4 hours.
- Once at 41°F, it's ready to be covered, labeled, dated, and stored in the refrigerator.
- Total cooling time cannot exceed 6 hours or **food must be discarded**.

Tips for Speeding up the Cooling Process

- Use the ice bath method by placing a smaller pan of food inside a larger pan filled with half ice and half water, stirring frequently.
- Use ice paddle with frequent stirring.
- Add ice as part of the ingredient.
- Place pan in coolest part of the refrigerator loosely covered or uncovered.
- Divide large food quantities into smaller portions
- Spread thick foods into thin layers and place in refrigerator.
- Use of metal pans is preferred, as they cool food faster than plastic.

Date	Food	Start Time & Temp	After 1 Hour	After 2 Hours	135°F to 70°F in 2 hours?	After 3 Hours	After 4 Hours	After 5 Hours	After 6 Hours	70°F to 41°F in 4 hours?	Corrective Actions?	Employee	Verified By Manager

The Food Safety Checklist should be used by the person in charge (PIC) to determine compliance with food safety practices that prevent foodborne illness in their facility. This checklist:

- is not comprehensive. Your facility will be evaluated on other items of compliance during an inspection.
- only includes items that, if found out of compliance, *must* be immediately corrected on site during an inspection and directly impacts the facility's inspection score.
- may be used with the [NNPH Food Establishment Field Inspection Guide](#) to determine how items would be marked and corrected during a routine inspection.

	In	Out	#	Description
Supervision; Employee Health & Hygiene	<input type="checkbox"/>	<input type="checkbox"/>	1.	PIC is present; PIC is a Certified Food Protection Manager (Risk Category 2s & 3s); PIC demonstrates active managerial control over employees and food safety risks at facility.
	<input type="checkbox"/>	<input type="checkbox"/>	2.	Facility has written procedures for the cleanup of vomit/diarrhea; employees are aware of exclusion policy.
	<input type="checkbox"/>	<input type="checkbox"/>	3.	Food handlers cover sores/cuts on hands with bandage and gloves; PIC restricts or excludes sick employees.
	<input type="checkbox"/>	<input type="checkbox"/>	4.	Employee drinks have fitted lid and straw; employees eat, taste, and drink in a way that avoids cross contamination.
	<input type="checkbox"/>	<input type="checkbox"/>	5.	Employees with runny nose, sneezing, coughing, and watery eyes are restricted from food/equipment.
Preventing Contamination by Hands	<input type="checkbox"/>	<input type="checkbox"/>	6.	Employees wash hands for at least 20 seconds as often as needed.
	<input type="checkbox"/>	<input type="checkbox"/>	7.	Employees use utensils or gloved hands to prevent bare hand contact with ready to eat (RTE) food.
	<input type="checkbox"/>	<input type="checkbox"/>	8a.	Handwashing sinks are clear and accessible; sinks are used for handwashing only.
	<input type="checkbox"/>	<input type="checkbox"/>	8b.	All handwashing sinks are stocked with soap and paper towels; handwashing signs are posted at each sink.
Approved Sources	<input type="checkbox"/>	<input type="checkbox"/>	9a.	All food comes from an approved source.
	<input type="checkbox"/>	<input type="checkbox"/>	9b.	All molluscan shellfish come from sources listed on the Interstate Certified Shellfish Shippers List (ICSSL).
	<input type="checkbox"/>	<input type="checkbox"/>	9c.	All game animals and wild mushrooms come from an approved source.
	<input type="checkbox"/>	<input type="checkbox"/>	10.	All time/temperature control for safety (TCS) food is received at $\leq 41^{\circ}\text{F}$; eggs and milk are received at $\leq 45^{\circ}\text{F}$.
	<input type="checkbox"/>	<input type="checkbox"/>	11.	Food is honestly presented and free from mold; packages and cans of food are in good condition.
	<input type="checkbox"/>	<input type="checkbox"/>	12a.	Facility maintains annual parasite destruction letters for fish served raw or undercooked.
Food Protected from Contamination	<input type="checkbox"/>	<input type="checkbox"/>	12b.	Shellstock tags are stored with the shellstock until last shellfish is sold; tags are marked with the last date of sale; tags for past 90 days are stored chronologically on site.
	<input type="checkbox"/>	<input type="checkbox"/>	13a.	All raw animal foods are stored away from or underneath RTE foods in all equipment.
	<input type="checkbox"/>	<input type="checkbox"/>	13b.	All raw animal foods are stored away from each other, or in order of minimum cook temperature from top to bottom: fish/seafood/whole muscle meat/raw shell eggs/pork, then ground meats, then poultry and stuffed foods.
	<input type="checkbox"/>	<input type="checkbox"/>	13c.	All food is stored or handled in a way that protects it from environmental contamination.
	<input type="checkbox"/>	<input type="checkbox"/>	14.	All in-use food prep surfaces such as cutting boards and utensils that contact TCS food are washed, rinsed, and sanitized every 4 hours minimum; equipment/utensils not in use are clean to sight and touch.
	<input type="checkbox"/>	<input type="checkbox"/>	15a.	Food is not re-served after being sold or served to a consumer.
	<input type="checkbox"/>	<input type="checkbox"/>	15b.	Food that has been contaminated or obtained from an unapproved source is discarded.

	In	Out	#	Description
Control of TCS Foods	<input type="checkbox"/>	<input type="checkbox"/>	16.	All raw animal foods are cooked to a proper final cook temperature; facility is following pre-approved non-continuous cooking process.
	<input type="checkbox"/>	<input type="checkbox"/>	17.	Commercially processed RTE food is rapidly reheated to 135°F within 2 hours; RTE food prepared in-house is rapidly reheated to 165°F within 2 hours.
	<input type="checkbox"/>	<input type="checkbox"/>	18.	TCS food is cooled from 135°F to 70°F within 2 hours and from 70°F to 41°F within an additional 4 hours, verified using a calibrated thermometer; food prepped from ambient temperature is cooled to 41°F within 4 hours.
	<input type="checkbox"/>	<input type="checkbox"/>	19.	All TCS food is hot held at 135°F or above; roasts are hot held at 130°F or above.
	<input type="checkbox"/>	<input type="checkbox"/>	20.	All TCS food is cold held at 41°F or below.
	<input type="checkbox"/>	<input type="checkbox"/>	21a.	All TCS food prepared on site, or opened from a commercial container, and held for more than 24 hours is date marked and discarded after 7 days; date marking system is clear and understood by all employees.
	<input type="checkbox"/>	<input type="checkbox"/>	21b.	When using time as a public health control, written procedures are maintained on site and food is marked to be discarded after 4 hours.
Consumer Advisory	<input type="checkbox"/>	<input type="checkbox"/>	22.	Alcohol advisory is posted behind the bar or in women's restroom; if serving raw or undercooked meat, facility has raw/undercooked advisory on menu and foods are identified by asterisking them to the advisory.
Susceptible Populations	<input type="checkbox"/>	<input type="checkbox"/>	23.	Facilities specifically serving highly susceptible populations do not offer prohibited foods such as undercooked animal products, raw seed sprouts or unpasteurized juice, milk, or shell eggs.
Food Additives; Toxic Substances	<input type="checkbox"/>	<input type="checkbox"/>	24.	Approved food additives are used properly.
	<input type="checkbox"/>	<input type="checkbox"/>	25a.	All chemical bottles are labeled with contents; chemicals, first-aid items, and personal care products are stored underneath or separately from food; sanitizer applied to food contact surfaces is at appropriate concentration (50-100ppm chlorine, 200-400ppm quat).
	<input type="checkbox"/>	<input type="checkbox"/>	25b.	Poisonous or toxic chemicals held for retail sale are stored separately from or beneath food and single-use items.
Approved Procedures	<input type="checkbox"/>	<input type="checkbox"/>	26.	Facility has an approved operational plan or HACCP plan for specialized processes conducted; facility is following plan and keeps records on site; mobile unit is following Servicing Area Agreement.
Equipment and Facilities	<input type="checkbox"/>	<input type="checkbox"/>	27.	Facility is free from pest activity; facility receives regular service from a licensed pest control operator; facility does not allow live animals (other than service animals) inside
	<input type="checkbox"/>	<input type="checkbox"/>	28.	All dishwashing sanitizers used at proper concentration; surfaces of dishes reach 160°F and rinse gauge reaches 180°F in high temperature dishwasher; dishes washed in a 3-compartment sink and clean-in-place equipment are washed in the correct order (wash, rinse, sanitize, and air dry); test strips are available for sanitizer concentration and for high temperature dishwasher.
	<input type="checkbox"/>	<input type="checkbox"/>	29.	Water comes from an approved source and is free from contamination; hot and cold water available at sinks.
	<input type="checkbox"/>	<input type="checkbox"/>	30.	Facility is free from sewage overflows or back-ups; wastewater is properly disposed of.

PIC Signature: _____

Date: _____



Is your facility struggling to keep any of these items "IN"? We can help!
Find food safety brochures, procedures, posters, logs, and more in our online [Resource Library](#).