



Non-continuous / Par cooking

Non-continuous or par cooking is when raw animal foods are partially heated, then cooled and held for later final cooking. It does not include brief pauses in a continuous cook. Because the first heating step does not fully destroy pathogens, strict time and temperature control is required.

Par Cooking Requirements AMC 16.60.140(3-401.14):

Initial heating must end within 60 minutes, then cool from 135 °F to 70 °F in 2 hours and to 41 °F in a total of 6 hours.

1. After cooling, product must be labeled as partially cooked raw animal food and stored as raw to prevent cross contamination.
2. Before service, food must be fully cooked according to 3-401.11 to ensure pathogen destruction.
3. After final cooking, food may be served, hot held, cooled, or held using time as a public health control.
4. Written procedures must include monitoring, documentation, and corrective actions, and must be kept on site per 3-401.14(A)-(E).
5. Regulatory approval is required before using a non-continuous cooking process. Procedures must be kept at the facility and available on request.

EXAMPLE WRITTEN PROCEDURE

Non-Continuous (Partial) Cooking

Written Procedure Meets 2013 FDA Food Code § 3-401.14

1. Initial Cooking
 - Heat all parts of food to at least 145 °F.
 - Check thickest part with a calibrated thermometer.
 - Write down product, date/time, and temperature in the log.
2. Cool Immediately
 - Start cooling right after cooking.
 - Cool from 135 °F to 70 °F within 2 hours.
 - Then 70 °F to 41 °F (or lower) within 4 more hours (6 hours total).
 - Record cooling times and temperatures.
3. Store Cold
 - Keep food at or below 41 °F.
 - Label clearly: Product name, "Par-Cooked – Final Cook Required", date/time of initial cooking, and use-by date (within 7 days of initial cook).
4. Final Cooking
 - Cook to full temperature in § 3-401.11: Poultry: 165 °F; Ground meat: 155 °F for 17 sec; Whole cuts: 145 °F for 15 sec.
 - Serve or hot-hold at 135 °F or higher.
5. Separation
 - Keep par-cooked food separate from ready-to-eat food at all times.
6. Corrective Actions
 - If temps or times aren't met at any stage; discard food.
7. Records
 - Keep logs for 6 months.
 - Logs must have product, dates/times, temps, and employee initials.

Person in Charge: _____ Date: _____