

REQUEST FOR NON-CONTINUOUS COOKING OF RAW ANIMAL FOODS

Section 3-401.14 of the Wisconsin Food Code allows raw animal food products to be cooked using a non-continuous cooking process provided that:

- The initial heating process cannot be longer than 60 minutes in duration
- Immediately after initial heating, foods are properly cooled and cold held
- Prior to sale or service, foods are cooked completely to the specified food temperature

Non-continuous cooking procedures must get prior approval by submitting, in writing, to Public Health Madison & Dane County. A copy of the procedures must be included in this request and must describe:

1. How the initial heating, cooling, cold storage, reheating and any subsequent cooling are to be monitored and documented (see attached template) and the corrective actions to be taken if the requirements are not met (i.e. what happens when the food is unmarked, or when any other approved procedure is not followed)
2. How the foods after initial heating, but prior to complete cooking, are to be marked or otherwise identified as foods that must be cooked completely prior to being offered for sale or service
3. How the foods, after initial heating but prior to cooking as specified above, are to be separated from ready-to-eat foods.

A copy of the approved procedure must be kept at the establishment and available to Public Health Madison & Dane County. Failure to follow the approved procedures will void this approval.

WRITTEN PROCEDURE FOR NON-CONTINUOUS COOKING

Answers to the questions below must be included in your procedure. Attach additional pages as needed.

1. What food is being subject to non-continuous cooking?
2. How is this food initially heated and for how long?
3. How is this food properly cooled?
4. Where is this food cold held after proper cooling?
5. How is this food cooked completely prior to service?
6. Describe how the foods will be identified as partially cooked while in storage.
7. Describe how these foods will be separated from ready-to-eat foods during storage in order to prevent possible cross contamination.
8. Who will be responsible for monitoring the initial heating, cooling, cold storage, and reheating?
9. What documentation will be used to monitor these steps?
10. What corrective actions will be taken if the requirements are not met?

This procedure will be maintained at: _____
establishment name

Establishment Person in Charge: _____

Plan Reviewed by PHS: _____