

3-401.14 Non-Continuous Cooking of Raw Animal Foods Plan

3-401.14 Non-Continuous Cooking of Raw Animal Foods.

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

- (A) Subject to an initial heating process that is no longer than sixty minutes in duration; P
- (B) Immediately after initial heating, cooled according to the time and temperature parameters specified for cooked Potentially Hazardous food (Time /Temperature Control for Safety Food) under ¶ 3-501.14(A); P
- (C) After cooling, held frozen or cold, as specified for Potentially Hazardous food (Time/Temperature Control for Safety Food) under ¶ 3-501.16(A)(2); P
- (D) Prior to sale or service, cooked using a process that heats all parts of the food to a temperature and for a time that complies with one of the methods based upon the food being cooked as specified in 3-401.11.P
- (E) Cooled according to the time and temperature parameters specified for cooked Potentially Hazardous food (Time/Temperature Control for Safety Food) under ¶ 3-501.14(A) if not either hot held as specified under ¶3-501.16(A), served immediately, or held using time as a public health control as specified under § 3-501.19 after complete cooking; P and
- (F) Prepared and stored according to written procedures that:
 - (1) Have obtained prior approval from the regulatory authority; Pf
 - (2) Are maintained in the food establishment and are available to the regulatory authority upon request; Pf
 - (3) Describe how the requirements specified under ¶ (A)-(E) of this Section are to be monitored and documented by the permit holder and the corrective actions to be taken if the requirements are not met; Pf
 - (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 under ¶ (D) of this section prior to being offered for sale or service; Pf and
 - (5) Describe how foods, after initial heating but prior to cooking as specified in paragraph (D) of section 3-401.14, are to be separated from ready-to-eat foods as specified under 3-302.11(A).Pf

Facility Name: _____ Facility Number: _____

Facility Address: _____ Phone Number: _____

Food Item: _____

Describe procedure for monitoring, documentation, and corrective actions if requirements are not met:

Monitoring:
Storage:
Documenting:
Corrective Action:

Does this apply to any other facility in Mult. Co? If yes please list name, address and facility number on back side.

Facility Representative Signature: _____

Print Name: _____ Date: _____

Approved by Health Dept Designee: _____ Date: _____