



**Mecklenburg County Health Department - Non-continuous Cooking (Par-cooking) Application**

**Establishment Name:** \_\_\_\_\_

**Establishment Address:** \_\_\_\_\_

**Food Item:** \_\_\_\_\_

Initial beside each statement, acknowledging understanding:

\_\_\_\_\_ The initial cooking process can be no longer than 60 min.

\_\_\_\_\_ After initial cooking, the partially cooked animal product must be cooled properly from 135°F-70°F within 2 hours AND from 70°F-41°F within an additional 4 hours.

\_\_\_\_\_ Once the animal food is partially cooked and then cooled, it must be held at 41°F or below until the final cook process.

\_\_\_\_\_ Partially cooked animal products need to be treated as raw, stored properly, and kept separate from ready to eat foods.

\_\_\_\_\_ The final cook step for animal products cooked non-continuously is 165°F for 15 seconds, prior to sale or service.

\_\_\_\_\_ A consumer advisory cannot be used to serve or offer undercooked animal foods that have been non-continuously cooked.

\_\_\_\_\_ The non-continuous cooking procedure must be kept on file, along with records of cooking and cooling.

**Procedure for initial cooking (must be completed in 60 minutes or less):**

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

**Procedure for cooling (ex: Food item will be cooled in shallow pans, in a walk-in cooler):**

\_\_\_\_\_  
\_\_\_\_\_

**Provide a Cooking and Cooling Log**

Example:

Date	Food Item	Batch Number	Initial Cook Time (≤60min)	Temperature after 2 hours (≤70°F)	Temperature after 4 hours (≤41°F)	Holding Temperature (≤41°F)	Final cook temperature (≥165°F)	Corrective Actions

**Cold Holding**

Labeling System (Item must be identified and stored as a raw product): \_\_\_\_\_

Location: \_\_\_\_\_

Where will records be stored: \_\_\_\_\_

**Prepared by:** \_\_\_\_\_ **Approved by:** \_\_\_\_\_ **Date:** \_\_\_\_\_

