



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 product is cooked to the required final cook temperature required in the NC Food Code 3-401.11 (A)-(C), 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:** _____