



Brunswick 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 minutes.
- _____ After initial cooking, the partially cooked animal product must be cooled properly from 135°F- 70°F within 2 hours AND to 41°F in no more than six hours total.
- _____ Once the animal food is partially cooked and then cooled, it must be held at/below 41°F or frozen until the final cooking process is complete.
- _____ Partially cooked animal products must be treated as raw, stored and handled separately from ready-to-eat foods.
- _____ Animal products cooked non-continuously must reach minimum required cooking time/temperatures in 3-401.11 (A)-(C) of the NC Food Code Manual prior to sale or service.
*Minimum cooking time/temperature for this product: _____
- _____ A consumer advisory cannot be used to serve or offer undercooked animal foods that have been non-continuously cooked.
- _____ The non-continuous cooking and monitoring procedure must be kept on file.

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

Procedure for cooling (ice bath, cold paddle, shallow pans in a walk-in cooler, etc.):

Describe storage and labeling (must be labeled/stored as a raw food):

Describe monitoring procedures, corrective actions and where will records be stored:

I understand that this procedure for non-continuous cooking of raw animal food must be followed at all times. Additions or changes to approved, written procedures require prior approval by Brunswick County Environmental Health.

Name (print/sign): _____

Title: _____ **Date:** _____

Approved by (print/sign): _____

Date: _____

Notes: _____

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 TIME/TEMPERATURE CONTROL FOR SAFETY FOOD under ¶ 3-501.14(A); ^P
- (C) After cooling, held frozen or cold, as specified for 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 as specified under ¶¶3-401.11 (A)-(C); ^P
- (E) Cooled according to the time and temperature parameters specified for cooked 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 the FOODS, after initial heating but prior to cooking as specified under ¶(D) of this section, are to be separated from READY-TO-EAT FOODS as specified under ¶3-302.11 (A). ^{Pf}

