

NON-CONTINUOUS COOKING (PAR-COOKING)

2009 Michigan Modified Food Code, Section 3-401.14

WHAT IS IT?

Non-continuous cooking means the cooking of food in a food establishment using a process in which the initial heating of the food is intentionally halted so that it may be cooled and held for complete cooking at a later time prior to sale or service.

- This process is sometimes called “Par-Cooking,” and may be used for a variety of food items, including chicken wings, fried chicken, bacon, or hamburger patties.

WHY USE IT?

Some restaurants use the process to expedite cooking during peak hours or to prepare for a large event.

WHY IS THE PROCESS IMPORTANT?

- Partially cooking raw animal products can create an environment for bacteria to grow.
- Some of these bacteria create toxins that cannot be removed with further cooking.

THE PROCESS

1. Food has an initial heating step of no longer than 1 hour.
2. After initial heating, food must be rapidly cooled or frozen:
 - a. From 135 - 70° F within two hours, and
 - b. From 70 - 41° F within four additional hours.
 - The cooling process cannot be longer than six hours in total and the critical limits must be met.
3. Food must be stored in refrigeration that maintains it at 41° F or below, or frozen.
4. Partially cooked food is still considered raw. It must be labeled as “not fully cooked” and stored away from ready-to-eat foods to prevent cross contamination.
5. Par-cooked foods must be fully cooked to a minimum temperature as specified by the Food Code (see 3-401.11).
 - a. Chicken and poultry: 165° F; Ground meats: 155° F; Whole muscle meats: 145° F.
6. After fully cooking, the food can be immediately sold, rapidly cooled, or held for service.

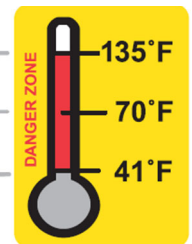
TWO STAGE COOLING

Hot food must be cooled completely within 6 hours to avoid the growth of bacteria.

In the first 2 hours
food must be cooled
from 135°F to 70°F.

In the next 4 hours
food must be cooled
from 70°F to 41°F.

Foods must be moved
quickly through the
Danger Zone (41°F - 135°F)



WRITTEN STANDARD OPERATING PROCEDURE (SOP) RECOMMENDED

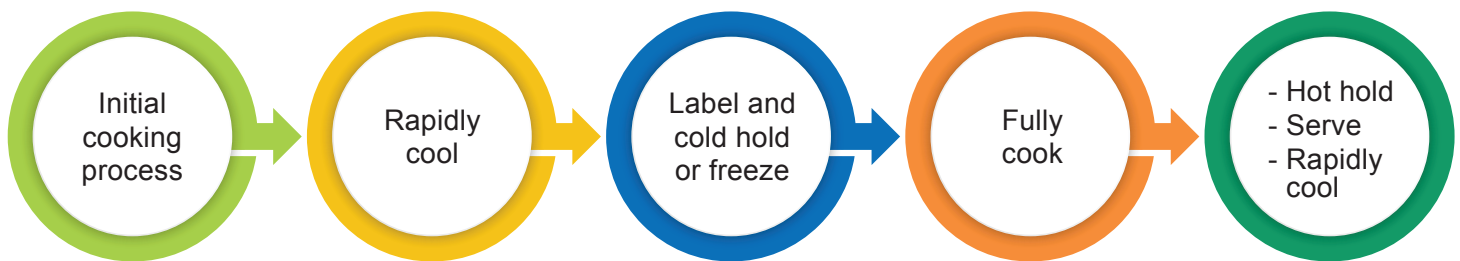
The SOP should answer the following questions:

1. What food items are partially cooked?
2. What is the initial cooking process?
3. How will food be rapidly cooled after cooking?
 - a. What corrective actions will be taken if the critical limits are not met?
4. How will the the food be stored after cooling?
 - a. Where is it stored?
 - b. How is the food marked to prevent cross contamination?
5. How is the food fully cooked? What is the final cooking temperature?
6. What happens to the food after it is fully cooked?

**Keep the SOP on site and make sure it is available upon request.*

REMINDERS

- Cooling logs should include information about the cooling method and times. Temperatures should be documented every hour.
 - Your inspector can provide you with a cooling log.
- Work with your area inspector before beginning this process.
- Foods that have been prepared using the non-continuous cooking process cannot be served undercooked, even with a consumer advisory.



SOPs MAY BE SUBMITTED TO OAKLAND COUNTY HEALTH DIVISION FOR REVIEW

NORTH OAKLAND HEALTH CENTER

1200 N Telegraph Rd • Bldg. 34 E
Pontiac, MI 48341
248-858-1312

SOUTH OAKLAND HEALTH CENTER

27725 Greenfield Rd
Southfield, MI 48076
248-424-7190