**Non-Continuous Cooking of Raw Animal Food**

Non-continuous cooking means the cooking of food in a food establishment using a process in which the 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.

Non-continuous cooking does not include cooking procedures that only involve temporarily interrupting or slowing an otherwise continuous cooking process.

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

* Subject to an initial heating process that is no longer than sixty minutes in duration;
* 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 Section 050.300(A)
* After cooling, held frozen or cold as specified for potentially hazardous food (time/temperature control for safety food) under Section 050.310 (A)(2);
* 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 [Section 050.245 (A)-(C)](#RawCookTemps)
* Cooled according to the time and temperature parameters specified for cooked potentially hazardous food (time/temperature control for safety food) under Section 050.300 (A) if not either hot held as specified under Section 050.310 (A), served immediately, or held using time as a public health control as specified under Section 050.330 after complete cooking; and
* Prepared and stored according to written procedures that:
1. Have obtained prior approval from the Health Authority;
2. Are maintained in the food establishment and are available to the Health Authority upon request;
3. Describe how the requirements specified in Subsections 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;
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 in Subsection D of this Section prior to being offered for sale or service; and
5. Describe how the foods, after initial heating but prior to cooking as specified under Subsection D of this Section, are to be separated from ready-to-eat foods as specified under Section 050.130 (A).

**050.245 Raw animal foods**

1. Except as specified under Subsections B, C and D of this section, raw animal foods such as eggs, fish, meat, poultry and foods containing these raw animal foods, must be cooked to heat all parts of the food to a temperature and for a time that complies with one (1) of the following methods based on the food that is being cooked:
2. 145°F (63°C) or above for 15 seconds for:
3. Raw eggs that are broken and prepared in response to a consumer’s order and for immediate service, and
4. Except as specified under Subsections A(2) and A(3) and B, and in Subsection C of this section, fish and meat including game animals commercially raised for food as specified in these regulations and game animals under a voluntary inspection program.
5. 155°F (68°C) for 15 seconds or the temperature specified in the following chart that corresponds to the holding time for ratites, mechanically tenderized, and injected meats; the following if they are comminuted: fish, meat, game animals commercially raised for food as specified under these regulations, and game animals under a voluntary inspection program as specified under these regulations; and

|  |  |
| --- | --- |
| Minimum Temperature °F (°C) | Minimum Time |
| 145 (63) | 3 minutes |
| 150 (66) | 1 minutes |
| 158 (70) | < 1 second (instantaneous) |

; or

1. 165°F (74°C) or above for 15 seconds for poultry, baluts, wild games as specified under these regulations, stuffed fish, stuffed meat, stuffed pastas, stuffed poultry, ratites, or stuffing containing fish, meat, poultry, or ratites.
2. Whole meat roasts including beef, corned beef, lamb, pork, and cured pork roasts such as ham must be cooked:
3. In an oven that is preheated to the temperature specified for the roast’s weight in the following chart and that is held at that temperature:

|  |  |
| --- | --- |
| Oven Type | Oven Temperature Based on Roast Weight |
| Less than 10 lbs (4.5 kg) | 10 lbs (4.5 kg) or more |
| Still Dry | 350°F (177°C) or more | 250°F (121°C) or more |
| Convection | 325°F (163°C) or more | 250°F (121°C) or more |
| High Humidity1 | 250°F (121°C) or less | 250° (121°C) or less |
| 1Relative humidity greater than 90% for at least 1 hour as measured in the cooking chamber or exit of the oven; or in a moisture-impermeable bag that provides 100% humidity. |

;and

1. As specified in the following chart, to heat all parts of the food to a temperature and for the holding time that corresponds to that temperature.

|  |  |  |  |
| --- | --- | --- | --- |
| Temperature °F (°C) | Time1 in Minutes | Temperature °F (°C) | Time1 in Seconds |
| 130 (54.4) | 112 | 147 (63.9) | 134 |
| 131 (55.0) | 89 | 149 (65.0) | 85 |
| 133 (56.1) | 56 | 151 (66.1) | 54 |
| 135 (57.2) | 36 | 153 (67.2) | 34 |
| 136 (57.8) | 28 | 155 (68.3) | 22 |
| 138 (58.9) | 18 | 157 (69.4) | 14 |
| 140 (60.0) | 12 | 158 (70.0) | 0 |
| 142 (61.1) | 8 |  |  |
| 144 (62.2) | 5 |  |  |
| 145 (62.8) | 4 |  |  |
| 1 *Holding time may include post oven heat rise.* |

1. A raw or undercooked whole-muscle, intact beef steak may be served or offered for sale in a ready-to-eat form if:
2. The food establishment serves a population that is not a highly susceptible population,
3. The steak is labeled to indicate that it meets the definition of “whole-muscle, intact beef”; and
4. The steak is cooked on both the top and bottom to a surface temperature of 145°F (63°C) or above and a cooked color change is achieved on all external surfaces.