

**APPLICATION FOR APPROVAL OF NON-CONTINUOUS COOKING OF  
RAW ANIMAL FOODS**

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 \(A\)-\(C\)](#)
- 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 above 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 above prior to being offered for sale or service; and
  5. Describe how the foods, after initial heating but prior to cooking, are to be separated from ready-to-eat foods as specified under Section 050.130 (A).

Facility Name: \_\_\_\_\_ Health Permit #: \_\_\_\_\_

Facility Address: \_\_\_\_\_ City: \_\_\_\_\_ State: NV Zip: \_\_\_\_\_

Person in Charge: \_\_\_\_\_ Title: \_\_\_\_\_

Phone: (     ) \_\_\_\_\_ E-Mail: \_\_\_\_\_

Mailing Address: \_\_\_\_\_ City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

**050.245 Raw animal foods**

A. 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:

1. 145°F (63°C) or above for 15 seconds for:
  - a) Raw eggs that are broken and prepared in response to a consumer’s order and for immediate service, and
  - b) 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.
2. 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

3. 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.

B. Whole meat roasts including beef, corned beef, lamb, pork, and cured pork roasts such as ham must be cooked:

1. 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 Humidity <sup>1</sup>	250°F (121°C) or less	250° (121°C) or less

<sup>1</sup>Relative 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

2. 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)	Time <sup>1</sup> in Minutes	Temperature °F (°C)	Time <sup>1</sup> 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		
<sup>1</sup> Holding time may include post oven heat rise.			

- C. A raw or undercooked whole-muscle, intact beef steak may be served or offered for sale in a ready-to-eat form if:
  1. The food establishment serves a population that is not a highly susceptible population,
  2. The steak is labeled to indicate that it meets the definition of “whole-muscle, intact beef”; and
  3. 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

**Non-continuous cooking of raw animal foods: Written Procedures Worksheet**

Establishment Name & Permit No.: \_\_\_\_\_

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

Applicant Name & Title: \_\_\_\_\_

Applicant Signature: \_\_\_\_\_

Raw Food Items:									
	TIME	TEMPERATURE	MONITORING				CORRECTIVE ACTION	RECORDS	
			WHAT	HOW	FREQUENCY	WHO			
INITIAL HEATING PROCESS			Time		Each Batch		Discard or immediately heat to $\geq 165^{\circ}\text{F}$ if heated longer than 60 minutes.		
COOLING	Within 1 <sup>st</sup> 2 hours	$135^{\circ}\text{F}^*$ to $\leq 70^{\circ}\text{F}$	Time & Temperature	Measure temperature with a calibrated food thermometer & time with a clock or stopwatch	Each batch; Every hour until final temperature is achieved		Discard if cooling time and temperature requirements are not met.	Cooling logs must be kept on file for a minimum of 6 months.	
	Within a total of 6 hours	$135^{\circ}\text{F}^*$ to $\leq 41^{\circ}$							
COLD HOLD		$\leq 41^{\circ}$	Temperature	Measure temperature with a calibrated food thermometer			Chill to $\leq 41^{\circ}\text{F}$ . <u>Discard if:</u> $42^{\circ}\text{F}$ and above for more than 4 hours		
COOKING	Final cooking time and temperature according to Sec. 050.245 of the WCHD Regulations ( <i>See Attachment</i> )		Time & Temperature	Measure temperature with a calibrated food thermometer & time with a clock or stopwatch			Continue cooking food if time and temperature requirements are not met.		

*\*The cooling time and temperature clock starts at  $135^{\circ}\text{F}$  or the final initial health temperature if  $<135^{\circ}\text{F}$ .*

After complete cooking, food must be held hot at  $\geq 135^{\circ}\text{F}$ ; served immediately; held using time as a public health control; or cooled from  $135^{\circ}\text{F}$  to  $\leq 70^{\circ}\text{F}$  with 2 hours and from  $135^{\circ}\text{F}$  to  $\leq 41^{\circ}\text{F}$  with a total of 6 hours.

How will foods, after initial heating but prior to complete cooking, be marked or otherwise identified as foods that are in the Non-continuous cooking process while in storage?

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How will food, after initial heating but prior to complete cooking, be separated from ready-to-eat foods to prevent potential cross contamination?

\_\_\_\_\_

**Health District Representative**

Name & Title: \_\_\_\_\_

Signature: \_\_\_\_\_

Approval Date: \_\_\_\_\_

