

Non-Continuous Cooking Plans

A Non-Continuous Cooking (NCC) Plan must contain the following:

- Name and address of establishment.
- List foods to be governed by the plan and the location of the preparation and storage of each item.
- Initial cooking process that is no longer than sixty (60) minutes.
- Immediately cooled according to time and temperature parameters: 135°F to ≤ 70°F in ≤ 2 hours, and ≤ 41°F in ≤ 4 hours.
- After cooling, held frozen or cold at 41°F or below. .
- Prior to sale or service, cooked using a process that heats all parts of the food to a temperature and for a time to render the food fully cooked:
 - 165°F for 15 seconds– for hot holding, poultry, wild game and stuffed meats
 - 155°F for 15 seconds– for mechanically tenderized or comminuted meats
 - 145°F for 15 seconds– for whole muscle intact steak, pork and eggs
- If not immediately sold or served:
 - Cool to ≤ 70°F in ≤ 2 hours, and ≤ 41°F in ≤ 4 hours and cold hold at ≤ 41°F, or
 - Hot hold at ≥ 135°F, or
 - Use a “time as a public health control” for 4 hours and discard
- Specify how the above procedures will be monitored and documented.
- Specify how the NCC foods, prior to complete cooking will be identified and kept separate from ready-to-eat foods.
- Specify corrective actions to be taken for any deviations from the NCC plan.

Note: Written procedures to conduct non-continuous cooking must be approved in advance, and made available to the Department upon request. Food prepared utilizing NCC without an approved written procedure, or prepared outside the restrictions of an approved written procedure, is a violation, requiring immediate correction.



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