

4626.0349 NONCONTINUOUS COOKING OF RAW ANIMAL FOODS. 3-401.14

Raw animal foods that are cooked using a noncontinuous cooking process must be:

- A. subject to an initial heating process that is no longer than 60 minutes in duration;^{p1}
- B. immediately after initial heating, cooled according to the time and temperature parameters for cooked TCS food in part 4626.0385, item A;^{p1}
- C. after cooling, held frozen or cold, as specified for TCS food in part 4626.0395, item A, subitem (2);^{p1}
- D. prior to sale or service, cooked using a process that heats all parts of the food to a temperature and for a time specified in part 4626.0340, items A to C;^{p1}
- E. cooled according to the time and temperature parameters for cooked TCS food in part 4626.0385, item A, if not either hot held as specified in part 4626.0395, item A, served immediately, or held using time as a public health control as specified in part 4626.0408 after complete cooking;^{p1} and
- F. prepared and stored according to written procedures that:
 - (1) have obtained prior approval from the regulatory authority based on meeting the requirements of this part;^{p2}
 - (2) are maintained in the food establishment and are available to the regulatory authority upon request;^{p2}
 - (3) describe how the requirements in items A to E are to be monitored and documented by the licensee and the corrective actions to be taken if the requirements are not met;^{p2}
 - (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 item D prior to being offered for sale or service;^{p2} and
 - (5) describe how the foods, after initial heating but prior to cooking are to be separated from ready-to-eat foods as specified in part 4626.0235, item A.^{p2}

Statutory Authority: *MS s 31.101; 31.11; 144.07; 157.011*

History: *43 SR 295*

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