

Non-Continuous Cooking Plans

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

- Name and address of the establishment.
- A list of foods to be governed by the plan and the location of the preparation and storage of each item.
- Description of the initial cooking process that is no longer than sixty (60) minutes.
- Information about how foods are immediately cooled according to time and temperature parameters: 135°F to ≤ 70°F in ≤ 2 hours and ≤ 41°F in ≤ 4 hours.
- Acknowledgement that after cooling, food is held at 41°F or below.
- Prior to sale or service, how food is cooked in a way that heats all parts of the food to a temperature and for a time to render the food fully cooked:
 1. 165°F for 15 seconds – for hot holding, poultry wild game, and stuffed meats
 2. 155°F for 15 seconds – for mechanically tenderized or comminuted meats
 3. 145°F for 15 seconds – for whole muscle intact steak, pork, and eggs
- If food is not immediately sold or served:
 1. Cool to ≤ 70°F in ≤ 2 hours, and ≤ 41°F in ≤ 4 hours, and cold hold at ≤ 41°F or,
 2. Hot hold at ≥ 135°F, or
 3. Use a Time as a Public Health Control Plan 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 separated from ready-to-eat foods.
- Specify corrective actions to be taken for any deviations from the NCC plan.

Remember, 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.

