

NON-CONTINUOUS COOKING

Non-Continuous Cooking HACCP

Food Code Sections: 3-401.14

Also Known As Par-Cooking or Par-Boiling

- **Par-Cooking** or **partially cooking** food means cooking a food item part way and then finishing the cooking process right before it is going to be served.
- This method can be used for multiple types of food such as fries, meats, and vegetables.
- Par-Cooking **DOES NOT** mean that the food is a **ready-to-eat food** and must be cooked further before being served.
- Par-Cooking is used so that if large amounts of food must be made together, but ahead of service, some items will not be overcooked as a result.

The Initial Cooking Process Cannot Take Longer Than 60 Minutes

- After the initial cook, the food must be cooled **IMMEDIATELY** using proper cooling methods
- After cooling, the food must be held frozen or cold and stored **BELOW** ready-to-eat food
- When planning to use the food, it must be **REHEATED** to a minimum of **165°F for 15 seconds** (taking less than two hours to do so) to finish the cooking process
- The food then must be served immediately or held at a minimum of 135°F
- If cooking **RAW ANIMAL FOODS** using par-cooking; there must be a **written procedure** in place that has been **APPROVED** by the **Health Department**. A copy of the procedures must be kept on site.

Helpful Tips:

- Add par-cooked to the label placed on food items to ensure employees know not to store it above ready-to-eat foods and that it needs further cooking.
- Provide employees with thermometers to ensure that the food is being reheated to 165°F when needed.
- If the food is not used immediately or held hot, cool the food and store at 41°F or below or freeze it.



Public Health
Prevent. Promote. Protect.

**Peoria City/County
Health Department**

Environmental Health

2116 N Sheridan Rd.

Peoria, IL 61604

(309) 679-6161

Environmentalhealth@peoriacounty.org

www.pcchd.org