

## NON-CONTINUOUS COOKING OF RAW ANIMAL FOODS 3-401.14

Raw animal foods that are cooked using a non-continuous cooking process shall be:

- (A) Subject to an initial heating process that is no longer than sixty minutes in duration; <sup>P</sup>
- (B) Immediately after initial heating, cooled according to 3-501.14(A) which states:
  - (1) Within 2 hours from 57°C (135°F) to 21°C (70°F); <sup>P</sup> and
  - (2) Within a total of 6 hours from 57°C (135°F) to 5°C (41°F) or less. <sup>P</sup>
- (C) After cooling, held frozen or cold, as specified for TCS (Time/Temperature Control for Safety Food) under Section 3-501.16(A)(2) which states at 5°C (41°F) or less. <sup>P</sup>
- (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 under Sections 3-401.11 (A)-(C). <sup>P</sup>

(Cooking charts below are from 3-401.11.)

Minimum Temperature °C (°F)	Minimum Time
63 (145)	3 minutes
66 (150)	1 minute
70 (158)	< 1 second (instantaneous)

Oven Temperature Based on Roast Weight		
Oven Type	Less than 4.5 kg (10 lbs.)	4.5 kg (10 lbs.) or More
Still Dry	177°C (350°F) or more	121°C (250°F) or more
Convection	163°C (325°F) or more	121°C (250°F) or more
High Humidity <sup>1</sup>	121°C (250°F) or less	121°C (250°F) 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.

Temp °C (°F)	Time <sup>1</sup> in Minutes	Temp °C (°F)	Time <sup>1</sup> in Seconds
54.4 (130)	112	63.9 (147)	134
55.0 (131)	89	65.0 (149)	85
56.1 (133)	56	66.1 (151)	54
57.2 (135)	36	67.2 (153)	34
57.8 (136)	28	68.3 (155)	22
58.9 (138)	18	69.4 (157)	14
60.0 (140)	12	70.0 (158)	0
61.1 (142)	8		
62.2 (144)	5		
62.8 (145)	4		

<sup>1</sup>Holding time may include postoven heat rise.

(E) Cooled according to the time and temperature parameters specified for cooked TCS food under Section 3-501.14(A) as in (B) above if not either hot-held as specified under Section 3-501.16(A) which states at 57°C (135°F) or above, served immediately, or held using time as a public health control as specified under Section 3-501.19, Time as a Public Health Control, after complete cooking; <sup>P</sup> and

(F) Prepared and stored according to written procedures that:

(1) Have obtained prior approval from the regulatory authority; <sup>Pf</sup>

(2) Are maintained in the food establishment and are available to the regulatory authority upon request. <sup>Pf</sup>

(3) Describe how the requirements specified under Section (A) through (E) of this section above are to be monitored and documented by the permit holder and the corrective actions to be taken if the requirements are not met; <sup>Pf</sup>

(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 under Section (D) of this section prior to being offered for sale or service; <sup>Pf</sup>

(5) Describe how the foods, after initial heating but prior to cooking as specified under Section (D) of this section, are to be separated from ready-to-eat foods as specified under Section 3-302.11(A) Packaged and Unpackaged Food - Separation, Packaging and Segregation. <sup>Pf</sup>

(Document updated November, 2018 after MA adopted the 2013 Federal Food Code and the 2015 Amendments.)