

REQUEST FOR NON-CONTINUOUS COOKING OF RAW ANIMAL FOODS

ADDRESS: _____

LICENSEE: _____

FOOD PRODUCT(S): _____

The new edition of the Wisconsin Food Code (effective September 1, 2013), allows (in section 3-401.14) for raw animal food products to be cooked using a non-continuous cooking process provided that:

- The initial heating process cannot be longer than 60 minutes in duration
- Immediately after initial heating, foods are to be properly cooled and cold held
- Prior to sale or service, foods must be heated to at least 165⁰F for 15 seconds

There must be written procedures approved by the City of Milwaukee Health Department prior to implementation. A copy of the procedures must be included in this request and are to describe:

- How the initial heating, cooling, cold storage, reheating and any subsequent cooling are to be monitored and documented and the corrective actions to be taken in the requirements are not met (i.e. what happens when the food is unmarked, or when any other approved procedure is not followed).
- How the foods after initial heating, but prior to complete cooking, are to be marked or otherwise identified as foods that must be cooked using a process that heats all parts of the food to at least 165⁰F for 15 seconds prior to being offered for sale or service;
- How the foods, after initial heating but prior to cooking as specified above, are to be separated from ready-to-eat foods.

Approvals are good for five years from the date they were issued. After five years, your request will be re-evaluated and the results of the validation communicated to you. A copy of the approved procedure must be kept at the establishment and available to the City of Milwaukee Health Department. **Failure to follow the approved procedures will rescind this approval.**

Person-In-Charge: _____

Plan approved by: _____
(Environmental Health Specialist)

(Environmental Health Supervisor)

Date: _____