

Kev Ua Zaub Mov Siav Txog Nrab Xwb Ces Muab Tso Hauv Tub Yees

Noncontinuous Cooking

YUAV TSUM TAU KEV TSO CAI RAU KOJ HOM KEV UA ZAUB MOV

PREAPPROVED PROCESS REQUIRED

Hmong

Yuav tsum ua li cas

Qhov kev ua zaub mov uas ua kom siav txog nrab xwb ces muab tso hauv tub yees (noncontinuous cooking) txhais tau tias siv nqaij nyoos los ua siav txog nrab, ces muab cia kom txias li qhov tsim nyog, thiab lwm zaus mam li muab ua kom siav kiag.

Ua raws li tej kauj ruam hauv qab no:

1. Muab cov zaub mov rhaub li 60 feeb los sis tsawg tshaj ntawd.
2. Ua kom cov zaub mov txias raws li tsim nyog (135° F mus txog 70° F li ntawm 2 xoj moos thiab ua kom txias txog 41° F los sis txias tshaj ntawd li ntawm 6 xoj moos).
3. Cia cov zaub mov txias nyob rau theem txias (41° F los sis txias tshaj ntawd) los sis khov kiag.
4. Ua zaub mov kom siav kiag. Ncej txheem theem kub/sij hawm ua zaub mov:
 - 165° F li 15 chib – cov nqaij qaib; tsiaj qus, muab txuj lom tso rau ntse, nqaij, pasta los sis nqaij qaib; cov txuj lom muaj ntse, nqaij los sis nqaij qaib
 - 155° F li 15 chib – nqaij tsuav tej thooj los sis zom mos mos, cov nqaij ntse thiab

English

Requirements

Noncontinuous cooking means partially cooking raw animal food, properly cooling it, and then finishing the cooking process later.

Follow these steps for safe noncontinuous cooking:

1. Heat food for 60 minutes or less.
2. Cool food properly (135°F to 70°F within 2 hours and completely cooled to 41°F or below within 6 hours).
3. Store food cold (41° F or below) or frozen.
4. Cook food completely. Food must meet temperature/time requirements:
 - 165°F for 15 seconds – poultry; wild animals, stuffed fish, meat, pasta or poultry; stuffing containing fish, meat or poultry
 - 155°F for 15 seconds – chopped or ground meat, fish and game animals; ratitae; injected or tenderized meats; eggs for hot holding
 - 145°F for 15 seconds – fish; whole muscle meat; game animals; eggs for immediate service

tsiaj qus; cov noog ratitae; txhaj rau los sis ua kom nqaij mos; muab cov qe uas siav tso nyob rau qhov kub

- 145° F li 15 seconds - ntses; thoog leeg nqaij; tsiaj qus; hau los sis ua qe noj tam sid.
- 5. Ua noj tam sid, cia tuav rau theem kub, cia txias raws li tsim nyog, los sis siv cov sij hawm raws li kev tswj los ntawm tsev rau kev noj qab nyob zoo (public health control).

Tej txheem txheej uas muab sau tseg

Kev ua zaub mov kom siav txog nrab xwb yuav tsis tua txhua tej kab mob npes taws lias thaum xwb thawj ntawd thaib tsuas cia cov zaub mov nyob rau theem kub txias tsis zoo kom ntev yam tsis tsim nyog xwb.

Tej txheem txheej uas muab sau tseg yuav pab los tswj tias kev ua zaub mov siav txog nrab xwb yuav ua kom tsis txhob raug tej kev phom sij thiab yuav saib xyuas zoo.

Tej txheem txheej uas muab sau tseg, uas tau kev pom zoo los ntawm cov tswj kev lag luam ua noj, yuav tsum muab tso tawm hauv lub lab thiab muaj rau thaum tus tswj lub lab tuaj xyuas.

Cov tej txheem txheej uas muab sau tseg yuav tsum piav txog:

- Cov txheej txheem (kauj ruam 1-5) ntsig txog kev ua zaub mov siav txog nrab seb yuav tswj thiab teev tseg kev ua noj li cas.
- Tej yam tau los pab kho yog tias ua tsis raws li cov txheej txheem (kauj ruam 1-5) ua zaub mov siav txog nrab.
- Seb yuav muab cov zaub mov ua siav txog nrab sau cim tau lawv li cas.

- 5. Serve immediately, hot hold, properly cool, or use time as public health control.

Written procedures

Noncontinuous cooking does not effectively destroy disease-causing bacteria during the initial heat treatment and extends the amount of time the food is in the temperature danger zone.

Effective written procedures ensure that noncontinuous cooking is done in a manner that controls risks and ensures consistent monitoring.

Written procedures, preapproved by the regulatory authority, must be maintained in the establishment and be available for review by the inspector.

Written procedures must describe:

- How the requirements (steps 1 – 5) for noncontinuous cooking are monitored and documented.
- Corrective actions if the requirements (steps 1 -5) for noncontinuous cooking are not met.
- How food that has been partially cooked will be marked or otherwise identified.
- How food that has been partially cooked will be separated from ready-to-eat foods to prevent cross- contamination.

- Seb yuav muab cov zab mov ua siav txog nrab cais ntawm tej zaub mov siav noj tau li cas kom thiaj li tsis kis tau kab mob.

Cov lus nug uas muaj ntau tus nug txog ib yam

Thaum twg thiaj ua zaub mov siav txog nrab xwb?

Tej lub sij hawm yuav ua zaub mov siav txog nrab xwb yog:

- Yuav ua tej daim nqaij qaib hauv siab (chicken breast) los sis nqaij nyuj (steak) ntau ntau los ci rau ib lub koob tsheej
- Ci kooj tis qaib rau tej koob tsheej loj
- Npaj tej daim nqaij nyuj hamburger rau ntu kawg yuav ua noj thiab npaj tiav rau sij hawm muaj neeg tuaj yuav khoom noj coob heev

Kuv yuav nrhiav kev pab los tsim tej txheej txheem ua zaub mov siav txog nrab li cas?

Yeej txhawb kom cov neeg ua lab noj mov nrog tus tswj xyuas lawv lub lab (inspector) los mus tsim cov ncej txheem ua zaub mov siav txog nrab.

Puas pub kuv muag tawm cov zaub mov ua siav txog nrab xwb los sis nyoos los sis muab ceeb toom rau cov neeg pom paub txog?

Tsis pub. Yuav tsis pub muag cov nqaij ua siav txog nrab xwb los sis tseem nyoos, tab txawm cov neeg yuav khoom xav yuav los sis twb

Frequently asked questions

When is noncontinuous cooking used?

Noncontinuous cooking is sometimes used for:

- Mass production of chicken breasts or steaks for banquets
- Grill-marking chicken wings for large scale catering operations
- Partially cooked hamburger patties held for final preparation and service during peak periods

How can I get help in developing noncontinuous cooking procedures?

Food establishments are encouraged to work with their inspectors to develop procedures that will comply with noncontinuous cooking requirements.

Can I serve food that has undergone noncontinuous cooking in an undercooked or raw state or with a consumer advisory?

No. Animal food cooked using a noncontinuous process may not be served undercooked or in a raw state, even upon

yeej ceeb toom rau cov neeg yuav khoom ua ntej lawm.

Cov zaub mov uas ua siav txog nrab xwb yuav tsum rov muab thau los ua kom siav raws li theem kub thiab sij hawm ua kom siav raws li muaj nyob hauv Minnesota txoj cai ua zaub mov noj (Minnesota food code). Theem kub thiab sij hawm ua kom siav tseem ceeb heev vim yuav los pab tua tej kab mob npes taws lias uas tseem ciao sia thiab huaj tuaj lub sij hawm ua kub thiab txias.

consumer request or with an adequate consumer advisory.

Food cooked by a noncontinuous cooking process must reach the minimum final cook temperatures and times specified in the Minnesota food code. The final cook temperature and time is critically important to ensure control of disease-causing bacteria that may survive and multiply during the initial heating and cooling steps.

Ntaub Ntawv Pab Ntxiv (Resources)

[Minnesota Department of Health Food Business Safety](http://www.health.state.mn.us/foodbizsafety)
(<http://www.health.state.mn.us/foodbizsafety>)

Minnesota Department of Health
Food, Pools, and Lodging Services
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Lub 3 Hlis Xyoo 2019

Xav tau cov ntaub ntawv no ua tus qauv txawv qhov no, hu rau: 651-201-4500 los sis 651-201-6000.

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To obtain this information in a different format, call: 651-201-4500 or 651-201-6000.