

# Daim Ntawv Thov Kev Pom Zoo Rau Tej Txheem Txheej Uas Muab Sau Tseg

## Written Procedures Approval Form

**KEV SIV NQAIJ NYOOS LOS UA ZAUB MOV SIAV TXOG NRAB XWB**  
**NONCONTINUOUS COOKING OF RAW ANIMAL FOODS**

### Hmong

Koj siv tau qhov piv txwv no thiab daim ntawv teev no los pab koj paub txog tej txheem lus txog kev ua zaub mov noj siav txog nrab xwb (noncontinuous cooking).

Yog qhov laj thawj dab tsi thiaj li tau ua daim foos thov kev pom zoo los siv nqaij nyoos los ua zaub mov siav txog nrab xwb?

Txheej txheem tshiab

Hloov kho tej txheej txheem uas twb tau kev pom zoo

### Ntaub ntawv txog lub lab

Lub npe ntawm lub lab, tus tswv ntawm lub lab thiab tus zauv hauv daim lais xees	Qhov chaw nyob	Zos, xeev, zauv cheeb tsam (ZIP)

### English

You may use this example form and log to help meet noncontinuous cooking requirements.

What is the reason for this noncontinuous cooking of raw animal food procedures submittal?

New procedures

Modification of existing approved procedures

### Establishment information

Establishment name, primary operator and license number	Address	City, state, ZIP code

DAIM FOOS THOV KEV POM ZOO RAU TEJ TXHEEM TXHEEJ UAS MUAB SAU TSEG | WRITTEN PROCEDURES APPROVAL FORM

Koom haum npe	Qhov chaw nyob (yog tias txawv)	Zos, xeev, zauv cheeb tsam (ZIP)

Corporate name	Address (if different)	City, state, ZIP code

Tus tiv tauj xub thawj, nws lub npe ntawm lub luag hauj lwm los ua zaub mov siav txog nrab xwb	Xov tooj	Email

Primary contact name, job title for noncontinuous cooking procedures	Phone	Email

*For regulatory agency use only.*

**Health department representative**

Name \_\_\_\_\_

Signature \_\_\_\_\_

Date received \_\_\_\_\_

Date approved \_\_\_\_\_

## Hmong

### Yuav tsum ua li cas

Kos txhua lub thawv uas qhia tias koj nkag siab thiab yuav ua raws li cov txheem lus txog kev zaub mov siav txog nrab xwb.

1. Muab cov zaub mov rhaub li 60 feeb los sis tsawg tshaj ntawd thaum pib rhaub.
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 xaub 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 ntses, nqaij, pasta los sis nqaij qaib; cov txuj lom muaj ntses, nqaij los sis nqaij qaib
  - 155°F li 15 chib - nqaij tsuav tej thooj los sis zom mos mos, cov nqaij ntses thiab 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 chib - ntses; thooj 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 lub tsev rau kev noj qab nyob zoo (public health control).

## English

### Requirements

Check each box to show that you understand and will comply with the requirements for noncontinuous cooking.

1. Heat food for 60 minutes or less during the initial heating process.
2. Cool food properly (cooled from 135°F to 70°F within the first 2 hours and completely cooled to 41°F or below within a total of 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
5. Serve immediately, hot hold, properly cool, or use time as public health control.

Written procedures will be maintained at the food establishment and made available for review at the request of the inspector.

Yuav tsum teev tej txheej txheem uas muab sau tseg tom lab ua mov noj thiab yuav tsum muab tau los rau tus soj ntsuam lub lab ua mov noj thaum nws nug txog.

## Tej txheej txheem uas muab sau tseg

Sau tej txheej txheem txog kev ua zaub mov noj txog nrab xwb thiab coj mus rau koj lub chaw tswj kev noj qab nyob zoo (health department) seb lawv puas pom zoo. Yuav tsum muaj koj cov txheej txheem uas muab sau tseg no nyob rau hauv koj lub lab txhua lub sij hawm.

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

Teev tseg cov npe ntawm cov nqaij nyoos uas yuav muab coj los ua siav txog nrab xwb. Piv txwv: daim nqaij qaib hauv siab; nqaij nyuj tej thooj; kab yob uas muaj nqaij npuas nyob hauv (cov nqaij npuas nyoos).

## Written procedures

Write procedures for noncontinuous cooking and get them pre-approved by your health department. Have your written procedures available in the food establishment during all hours of operation.

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.

List all raw animal foods that will be cooked using a noncontinuous process. Examples: chicken breast; beef steak; pork eggroll (with raw pork).

## 1. Muab cov zaub mov rhaub

Piav seb thaum xub thawj yuav muab cov zaub mov rhaub li cas, qhia tsi ntsees cov sij hawm rhaub thiab theem kub txias li cas, yam tshuab siv, qhov zoo li cas sab nraud los sis lwm yam uas koj yuav tswj mus li cas. Sau txog tej txheej txheem saib xyuas thiab tej yam twg koj tau kho yog tias mus tsis yog:

- *Qhov xub thawj ua kom sov yuav tsum yog 60 feeb los sis tsawg tshaj ntawd.*

## 1. Heat the food

Describe the initial heating process, specifying times and temperatures, equipment, appearance or other factors you will monitor. Include monitoring procedures and corrective actions if the requirements for this step are not met:

- *Initial heating process must be 60 minutes or less.*

## 2. Muab cov zaub mov ua kom txias

Piav qhia seb yuav muab cov zaub mov ua txias li cas, qhia tsi ntsees yuav muab ua kom txias li cas thiab siv yam tshuab twg. Sau txog tej txheej txheem saib xyuas thiab tej yam twg koj tau kho yog tias mus tsis yog:

- *Ua kom cov zaub mov txias raws li tsim nyog (135°F mus txog 70°F li ntawm 2 xaub moos thiab ua kom txias txog 41°F los sis txias tshaj ntawd li ntawm 6 xaub moos).*

## 2. Cool the food

Describe the cooling process, specifying cooling methods and equipment you will use. Include monitoring procedures and corrective actions if the requirements for this step are not met:

- *Food must be cooled from 135°F to 70°F within first 2 hours and completely cooled to 41°F or below within a total of 6 hours.*

### 3. Teeb cia cov zaub mov

Piav qhia seb yuav muab cov zaub mov sau cim li cas kom thiaj paub tias yog hom zaub mov tsis tau siav. Sau txog tej txheej txheem saib xyuas thiab tej yam twg koj tau kho yog tias mus tsis yog:

- *Yuav tsum muab cov zaub mov tso rau qhov txias 41°F los sis txias tshaj ntawd.*

Piav qhia seb yuav muab cov zaub mov ua siav txog nrab cais ntawm tej zaub mov siav noj tau li cas kom thiaj li tsis kis tau kab mob. Sau txog tej txheej txheem saib xyuas thiab tej yam twg koj tau kho yog tias mus tsis yog:

- *Yuav tsum muab cov zaub mov cais tawm ntawm cov zaub mov siav noj tau nyob hauv lub tub yees.*

### 3. Store the food

Describe how the food will be marked to show that it is not fully cooked. Include monitoring procedures and corrective actions if the requirements for this step are not met:

- *Food must be stored 41°F or below.*

Describe how the food will be separated from ready-to-eat food to prevent cross-contamination. Include monitoring procedures and corrective actions if the requirements for this step are not met:

- *Food must be separated from all refrigerated ready-to-eat food.*

#### 4. Ua zaub mov kom siav thoob plaws

Sau tseg theem kub kawg thiab sij hawm ua cov zaub mov rau tag nrho cov nqaij nyoos uas muab ua siav txog nrab xwb. Sau txog tej txheej txheem saib xyuas thiab tej yam twg koj tau kho yog tias mus tsis yog:

- *Cov zaub mov yuav tsum siav ua ntej muab txhaj noj, cov zaub mov tuav kom kub los sis muab tuav kom raws li cov txheem lus nyob hauv qab public Health Control (TPHC).*

#### 4. Cook the food completely

List the final cook temperature and time for all raw animal food prepared using noncontinuous cooking. Include monitoring procedures and corrective actions if the requirements for this step are not met:

- *Food must be fully cooked before serving, hot holding or holding under time as public health control (TPHC).*



### 5. Txhaj noj, tuav kom kub, cia txias los sis siv TPHC

Piav qhia seb yuav muab cov zaub mov txhaj noj li cas, yuav tuav kom kub, cia kom txias los sis tuav kom nws txias li cas, los sis ceev tseg raws li public Health Control (TPHC) tej txheem lus kom ua. Sau txog tej txheej txheem saib xyuas thiab tej yam twg koj tau kho yog tias mus tsis yog:

- *Tswj kom cov zaub mov kub txog 135°F los sis kub tshaj ntawd.*
- *Tom qab muab cov zaub mov ua txias, tswj kom nyob rau theem txias 41°F los sis txias tshaj ntawd.*
- *Yog tias siv TPHC, ces sau tej txheej txheem ua ntej ces mam li muab tso siv rau hauv qhov chaw ua mov noj. Zaub mov kub (135°F los sis kub tshaj ntawd) muab tseg tau txog 4 xaub moos tom qab muab nws tshem tawm ntawm nws qhov tswj kub.*

### 5. Serve, hot hold, cool or use TPHC

Describe how the food will be served, hot held, cooled and cold held, or held using time as public health control (TPHC). Include monitoring procedures and corrective actions if the requirements for this step are not met:

- *Maintain hot food at 135°F or above.*
- *After proper cooling, maintain cold food at 41°F or below.*
- *If using TPHC, write procedures in advance and maintain them in the food establishment. Hot food (135°F or above) can be held up to 4 hours after it is removed from temperature control.*

## Thaum twg siv daim ntawv teev kev tswj xyuas zaub mov ua siav txog nrab xwb

Yog tias koj ua raws li cov txheem lus ua zaub mov siav txog nrab xwb, ces tus neeg uas yog tus coj (PIC) yuav tsum ua tib zoo kom txhua tus neeg ua raws li cov txheej txheem uas muab sau tseg no. Koj siv tau daim ntawv no los teev tseg tej ntaub ntawv.

Tej zaum koj yuav nrhiav tau lwm yam los teev tseg tej ntaub ntawv txog kev ua zaub mov noj siav txog nrab xwb xws li:

- Ntawv Teev Txog Kev Ua Kom Txias
- Ntawv Teev Txog Cov Khoom
- Daim Ntawv Time as Public Health Control

*Tiv tauj tus soj ntsuas rau koj lub lab (inspector) yog tias koj xav tau kev pab los tsim tej txheej txheem ua zaub mov siav txog nrab xwb.*

## Daim Ntawv Teev Kev Tswj Xyuas Zaub Mov Ua Siav Txog Nrab Xwb

Soj ntsuam thiab sau txog tej kev kho kom yog nyob rau hauv daim ntawv teev no. Koj yuav siv lwm daim ntawv los teev cov sij hawm thiab theem kub txias los yeej tau rau txhua kauj ruam.

## When to use this Noncontinuous Cooking Monitoring Log

If you are following approved procedures for noncontinuous cooking of raw animal food, the person in charge (PIC) must ensure that required written procedures and plans are maintained and followed. You may use this log for record-keeping.

Other resources you may find useful for record-keeping associated with your noncontinuous cooking process include:

- Cooling Log
- Product Log
- Time as Public Health Control Form

*Contact your inspector for help developing procedures that comply with noncontinuous cooking requirements.*

## Noncontinuous Cooking Monitoring Log

Record observations and any corrective actions on this log. You may use other logs to record time and temperature details for each step.

Zaub mov (Food)	Hnub tim (Date)	1. Qhov rhaub kom kub puas tsawg tshaj 60 feeb? (Initial heating process less than 60 minutes?)  Yog los sis Tsis yog (Yes or No)	2. Cov zaub mov puas txias thoob plaws? (Food cooled properly?)  Tau los sis Tsis Tau (Yes or No)	3. Cov zaub mov puas muab sau cim kom paub cais tawm ntawm cov zaub mov txias/khov, cov ua siav txog nrab xwb thiab cov zaub mov siav noj tau lawm? (Food stored cold/frozen, marked as not fully cooked and separated from ready-to-eat food?)  Sau los sis Tsis Sau (Yes or No)	4. Cov zaub mov puas muab ua raws li kom ua nyob hauv Minnesota food code 4626.0340? (Food cooked as required in Minnesota food code 4626.0340?)  Tau los sis Tsis Tau (Yes or No)	5. Cov zaub mov uas muab txhaj noj, yeej muab tuav raws li cov sij hawm nyob hauv public Health Control (TPHC); los sis muab tuav kom kub los sis txias kom tsim nyog? (Food served; held using time as public health control (TPHC); or hot held or cooled properly?)  Tau los sis Tsis Tau (Yes or No)

Tej kev kho ua kom yog (Corrective action(s)):

## Ntaub Ntawv Pab Ntxiv (Resources)

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

Minnesota Department of Health  
Food, Pools, and Lodging Services  
PO Box 64975  
St. Paul, MN 55164-0975  
651-201-4500  
[health.foodlodging@state.mn.us](mailto:health.foodlodging@state.mn.us)  
[www.health.state.mn.us](http://www.health.state.mn.us)

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.*

Minnesota Department of Agriculture  
Food and Feed Safety Division  
625 Robert Street N  
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MARCH 2019

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