

# Cunto karin Aan Joogto ahayn

## Noncontinuous Cooking

HANAANKA HORAY LOO ANSIXIYAY AYAA QASAB AH

PREAPPROVED PROCESS REQUIRED

### Somali

#### Shurruudaha

Cunto karin aan joogto ahayn waxaa laga wadaa in qayb ahaan la karsho cuntada xoolaha ee ceeriinka ah, kadibna si fiican loo qaboojiyo, kadibna la dhameeyo karinta cuntada hadhoow.

Raac talaabooyinkaan si aad u samayso cunto karin aan joogto ahayn oo badqab leh:

1. Cuntada kari muddo 60 daqiiqo ah ama ka yar.
2. Si fiican u qabooji (135°F ilaa 70°F muddo 2 saac gudaheed ah oo si buuxda u qabooji ilaa heerkulka 41°F ama ka hoos muddo 6 saacadood ah gudahood).
3. Cuntada qaboow geli (41°F ama ka hoos) ama baraf ka dhig.
4. Si buuxda u kari cuntada. Cuntadu waa inay buuxisaa shuruudaha heerkulka/waqtiga:
  - 165°F muddo 15 ilbiriqsi ah – hilibka digaaga, xayawaanka duurjoogta ah, kaluun dalacan, hilib, baasto ama digaag; cunto diyaarsan oo uu ku jiro kaluun, hilib ama digaag
  - 155°F muddo 15 ilbiriqsi ah – hilibka la jaray ama ceeriinka ah, kaluunka iyo xayawaanada ciyaaraha; ratitae; hilibka la duray ama la adkeeyay; ukunta si loogu hayo kulayl

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

- 145°F muddo 15 ilbiriqsi ah – kaluun; hilibka muruqa oo dhan; xayawaannada ciyaarta; ukunta adeeg degdeg ah
5. Si degdeg ah ku bixi, kulayl ku haay, si fiican u qabooji, ama u adeegso waqtiga oo ah xakameeyaha caafimaadka dadwaynaha.

## Habraacyada qoran

Cunto karin aan joogto ahayn si waxtar leh uma baabi'iso bakteeriyada cudurka keenaysa inta lagu jiro karinta hore waxayna kordhinaysaa waqtiga cuntadu ku jirayso aaga khatarta ee heerkulka.

Habraacyada qoran ee waxtarka leh ayaa xaqiijinaaya in cunto karin aan joogto ahayn loo sameeyo qaab xakamaynaaya khataraha xaqiijinaayana kormeer joogto ah.

Habraacyada qoran, oo ay ansixiyeen maamulka sharciyaynta, waa in lagu hayaa xarunta diyaarna u tahay in uu dib u eegis ku sameeyo kormeeruhu.

Habraacyada qoran waa inay qeexaan:

- Sida habraacyada (talaabooyinka 1 – 5) ee cunto karin aan joogto ahayn loo kormeero loona qoro.
- Talaabooyinka toosinta ah haddii shuruudaha (talaabooyinka 1 -5) ee cunto karin aan joogto ahayn aan la buuxin.
- Sida cuntada qayb ahaan la karshay loo calaamadayn doono ama haddii kale loo aqoonsan doono.
- Sida cuntada qayb ahaan la karshay looga sooci doono cuntada bisil si looga hortago in jeermisku iskaga gudbo.

## 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.

## Su`aalaha inta badan la isweydiiyo

### Goorma ayaa la adeegsadaa cunto karin aan joogto ahayn?

Cunto karin aan joogto ahayn waxaa mararka qaar loo adeegsadaa:

- Samaynta tiro badan oo naasaha ama jiirta digaaga ee sabta
- Lugaha digaaga lagu dubo birta solayga si loogu adeegsado shaqada cunto diyaarinta wayn
- Cuntooyinka qayb ahaan la karshay ee beegarka la gasho ee loo hayo diyaarta ugu danbaysa iyo adeegga inta lagu jiro xiliyada dalabaadka badan

### Sidee ayaan ku helayaa caawimaad ku aadan abuurista habraacyada cunto karin aan joogto ahayn?

Xarunta cuntada waxaa lagu boorinayaa inay la shaqeeyaan kormeerayaashooda si loo abuuro habraacyo waafaqsan shuruudaha cunto karin aan joogto ahayn.

### Dadka ma siin karaa cunto markay cunto karin aan joogto ahayn oo ku jirta xaalad ceeriin ah aan si fiican loo karin ama leh talo bixinta macmiilka?

Maya. Cuntada xoolaha ee la karshay ayadoo la adeegsanaayo hanaanka cunto karinta aan joogto ahayn lama siin karo dadka ayadoon si fiican loo karin ama ceeriin ah, xataa marka macmiilku codsado ama talo bixinta macmiilka oo filan la baxsho.

Cuntada lagu karshay hanaanka cunto karin aan joogto ahayn waa inay gaartaa heerkulka

## 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 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

iyo waqtiga karinta ee qasabka ah ee ku qeexan xeerka cuntada ee Minnesota. Heerkulka cunto karinta iyo waqtiga kama danbaysta ah ayaa muhiim ah xaqiijinta xakamaynta bakteeriyada cudurka keenaysa oo ku jiri karta kuna labo jibaarmi karta inta lagu jiro kulaylinta koobaad iyo talaabooyinka karinta.

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.

## Macluumaadka (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  
PO Box 64975  
St. Paul, MN 55164-0975  
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[health.foodlodging@state.mn.us](mailto:health.foodlodging@state.mn.us)  
[www.health.state.mn.us](http://www.health.state.mn.us)

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*Si aad xogtan ugu hesho qaab kale, wac: 651-201-4500 or 651-201-6000.*

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