

Foomka Ogolaanshaha Habraacyada qoran

Written Procedures Approval Form

KARINTA AAN JOOGTADA AHAYN EE CUNTADA XOOLAHA EE CEERIINKA AH
NONCONTINUOUS COOKING OF RAW ANIMAL FOODS

Somali

Waxaad u adeegsan kartaa foomkaan tusaalaha ah iyo liiska inay kaa caawiyaan buuxinta shuruudaha cunto karin aan joogto ahayn.

Waa maxya sababta ka danbaysa gudbinta habraacyadaan karinta aan joogtada ahayn ee cuntada xoolaha ee ceeriinka ah?

Habraacyo cusub

Wax ka badalka habraacyo la ogol yahay ee horay u jiray

Xogta goobta

Magaca Xarunta, maamulaha guud iyo lambarka shatiga	Ciwaanka	Magaalada, gobalka, iyo koodhka aaga

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

FOOMKA OGOLAANSHAHA HABRAACYADA QORAN | WRITTEN PROCEDURES APPROVAL FORM

Magaca shirkada	Ciwaanka (hadduu kan hore ka duwan yahay)	Magaalada, gobalka, iyo koodhka aaga

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

Magaca qofka rasmiga ah ee lala xariiraayo, darajada shaqada ee habraacyada cunto karinta aan xariirka ahayn	Taleefoonka	limeelka

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

For regulatory agency use only.

<i>Health department representative Name</i>	<i>Health department representative signature</i>	<i>Date received</i>	<i>Date approved</i>

Shuruudaha

Calaamadee sanduuq kasta si aad u muujiso in aad fahantay aadna ku dhaqmi doonto shuruudaha cunto karinta aan joogtada ahayn.

- Kari cuntada muddo 60 daqiiqo ah ama ka yar inta lagu jiro karinta koobaad.
- Si fiican u qabooji (ood kasoo qaboojinayso 135°F ilaa 70°F inta lagu jiro 2 saac ee ugu horeeya oo waa in si buuxda loo qaboojiyaa ilaa heerkulka 41°F ama ka hoos muddo Wadarta guud 6 saacadood ah gudahood).
- Cuntada qaboow geli (41° F ama ka hoos) ama baraf ka dhig.
- 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 diyarsan oo uu ku jiro kaluun, hilib ama digaag
 - 155°F muddo 15 ilbiriqsi ah – hilibka oodkaca ama caadiga ah, kaluunka iyo xoolaha ugaarsiga; ratitae; hilibka la duray ama la adkeeyay; ukunta si loogu hayo kulayl
 - 145°F muddo 15 ilbiriqsi ah – kaluun; hilibka muruqa oo dhan; xoolaha ugaarsiga; ukunta adeeg degdeg ah
- Si degdeg ah ku bixi, kulayl ku haay, si fiican u qabooji, ama u adeegso waqtiga oo ah xakameeyaha caafimaadka dadwaynaha.
- Habraacyada qoran ayaa lagu hayn doonaa xarunta cuntada waxaana loo diyaarinayaa dib u eegis marka uu codsado kormeeruhu.

Requirements

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

- Heat food for 60 minutes or less during the initial heating process.
- 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).
- Store food cold (41° F or below) or frozen.
- 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
- 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.

Habraacyada qoran

Qor habraacyada cunto karinta aan xariirka ahayn kadib u gudbi si ay ogolaansho hore u siiso waaxdaada caafimaadku. Ku diyaari habraacyadaada qoran goobta cuntada inta lagu jiro dhammaan saacadaha shaqada.

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.

Qor liiska dhammaan cuntada xoolaha ee ceeriinka ah ee lagu karin doono adeegsiga hanaankaan aan joogtada ahayn. Tusaalayaasha: naasaha digaaga; jiir hilib loaa'd ah; duubabka hilib khaansiirka (oo hilib khaansiir ceeriin wata).

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. Kari cuntada

Qeex hanaanka karinta hore, adoo qeexaaya waqtiyada iyo heerkullada, qalabka, muuqaalka iyo waxyaabaha kale ee aad kormeere doonto. Kudar habraacyada kormeerka iyo talaabooyinka toosinta ah haddii shuruudaha talaabadaan aan la buuxin:

- *Karinta koobaad waa inay noqotaa 60 daqiiqo ama ka yar.*

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. Qabooji cuntada

Qeex hanaanka qaboojinta, adoo qeexaaya qaababka qaboojinta iyo qalabka aad isticmaali doonto. Kudar habraacyada kormeerka iyo talaabooyinka toosinta ah haddii shuruudaha talaabadaan aan la buuxin:

- *Cuntada waa inaad qaboojinteeda kasoo biloowdaa 135°F ilaa 70°F inta lagu jiro 2 saac ee ugu horeeya iyo waa in si buuxda loo qaboojiyaa ilaa heerkulka 41°F ama ka hoos muddo Wadarta guud 6 saacadood ah gudahood.*

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. Kaydi cuntada

Qeex sida cuntada loo calaamadayn doono si loo cadeeyo inaan si buuxda loo karin. Kudar habraacyada kormeerka iyo talaabooyinka toosinta ah haddii shuruudaha talaabadaan aan la buuxin:

- *Cuntada waa in lagu xareeyaa heerkul dhan 41°F ama ka hooseeya.*

Qeex sida cuntada looga soocaayo cuntada bisil si looga hortago isku gudbinta jeermiska. Kudar habraacyada kormeerka iyo talaabooyinka toosinta ah haddii shuruudaha talaabadaan aan la buuxin:

- *Cuntada waa in laga soocaa dhammaan cuntada bisil ee talaagada ku jirta.*

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. Si buuxda u kari cuntada

Qor heerkulka iyo waqtiga karinta kama danbaysta ah ee dhammaan cuntada xoolaha ee ceeriinka ah ee lagu diyaarshay cunto karin aan joogto ahayn. Kudar habraacyada kormeerka iyo talaabooyinka toosinta ah haddii shuruudaha talaabadaan aan la buuxin:

- *Cuntada waa in si buuxda loo karshaa kahor intaan dadka la siin, kulayl lagu hayn ama waqtiga ku hanyta ah xakamaynta Caafimaadka Dadwaynaha (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. Bixi, kulayl ku hay, qabooji ama adeegso TPHC

Qeex sida cuntada loo bixin doono, loogu hayn doono kulayl, loo qaboojin doono iyo sida qaboow loogu hayn doono, ama loo haynaayo ayadoo waqtiga loo adeegsanaayo xakamaynta Caafimaadka Dadwaynaha (TPHC). Kudar habraacyada kormeerka iyo talaabooyinka toosinta ah haddii shuruudaha talaabadaan aan la buuxin:

- *Cuntada kulul ha ahaato 135°F ama heer ka sareeya.*
- *Kadib marka si fiican loo qaboojiyo, cuntada qaboow ha ahaato 41°F ama hoos.*
- *Haddii aad adeegsanayso TPHC, qor habraacyada oo si joogto ah ugu isticmaal xarunta cuntada. Cuntada kulul (135°F ama ka badan) waxaa la hayn karaa ilaa 4 saacood kadib marka laga saaro xakamaynta heerkulka.*

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.*

Marka ay tahay in la adeegsado Liiskaan Kormeerka ee Cunto karin Aan Joogto ahayn

Haddii aad raacayso habraacyo qoran ee cunto karin aan joogto ahayn ee cuntada xoolaha ee ceeriinka ah, qofka masuuliyada leh (PIC) waa inuu xaqiijiyaa in habraacyada qoran iyo qorshayaasha qasabka ah la diyaarsho laguna dhaqmo. Waxaad u adeegsan kartaa liiskaan diiwaan ahaan.

Khayraadka kale ee aad u adeegsan karto diiwaan haynta la xariirta hanaankaaga cunto karin aan joogto ahayn waxaa kamid ah:

- Liiska Qaboojinta
- Liiska Cuntada
- Foomka Waqtiga Xakamaynta Caafimaadka Dadwaynaha

La xariir kormeerahaaga si uu kaaga caawiyo abuurista habraacyo waafaqsan shuruudaha cunto karin aan joogto ahayn.

Diiwaanka Kormeerka Cunto karin Aan Joogto ahayn

Kuqor waxyaabaha aad aragto iyo talaabooyin kasta oo toosin ah liiskaan. Waxaad adeegsan kartaa diiwaan kale si aad u qorto faahfaahinta waqtiga iyo heerkulka ee talaabo kasta.

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.

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Cuntada (Food)	Taariikhda (Date)	1. Kululaynta koobaad ee ka yar 60 daqiiqo? (Initial heating process less than 60 minutes?) Haa ama Maya (Yes or No)	2. Cunto si sax ah loo qaboojiyay? (Food cooled properly?) Haa ama Maya (Yes or No)	3. Cuntada lagu kaydshay qaboowga/barafka, ee lagu asteeyay inaysan si fiican u karsanayn lagana soocay cuntada bisil. (Food stored cold/frozen, marked as not fully cooked and separated from ready-to-eat food?) Haa ama Maya (Yes or No)	4. Cuntada lagu karshay sida ku cad xeerka cuntada ee Minnesota 4626.0340? (Food cooked as required in Minnesota food code 4626.0340?) Haa ama Maya (Yes or No)	5. Cuntada la baxshay; lagu hayo waqtiga Xakamaynta Caafimaadka Dadwaynaha (TPHC); ama lagu hayo qaboow ama kulayl sax ah? (Food served; held using time as public health control (TPHC); or hot held or cooled properly?) Haa ama Maya (Yes or No)

Talaabooyinka toosinta ah (Corrective action(s)):

Macluumaadka (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
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