



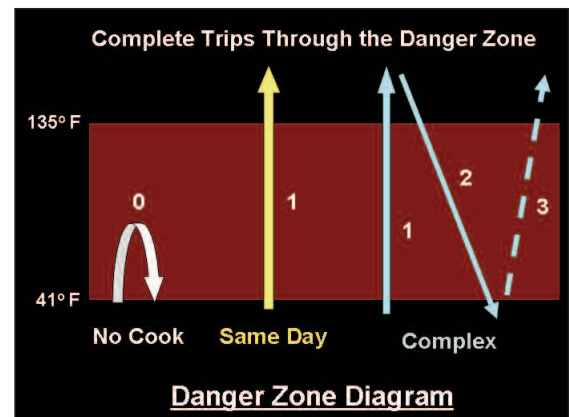
Food Safety Fact Sheet

2009

No Cook Process

Introduction

The process approach simplifies developing a food safety program by placing menu items into either the no cook, same day service, and complex preparation processes based on the number of times the food passes through the temperature danger zone. Foodservice employees must monitor foods at various steps in the flow of food for each process and must control temperatures to ensure food safety.



Developing A School Food Safety Program Participant Workbook (2006).

Here Are the Facts

Menu items in the **no cook** process do not make a complete trip through the temperature danger zone. These are items such as deli sandwiches and salads that are prepared and served cold. It is important to follow standardized recipes. If an ingredient is changed—for example cooking eggs on site rather than using precooked eggs—the item can change from a no cook item to a complex food preparation item. The no cook flow chart shows points at which temperature control is very important and points at which monitoring and recordkeeping are needed.

Application

Follow standard operating procedures to control hazards for no cook menu items.

- Purchase foods from approved sources.
- Receive foods properly.
- Store foods properly, including separating food from chemicals.
- Use good personal hygiene.
- Follow proper handwashing practices.
- Prevent cross contamination.
- Follow standardized recipes.
- Limit time food is held in the temperature danger zone.



Follow standard operating procedures to control hazards for no cook menu items, continued

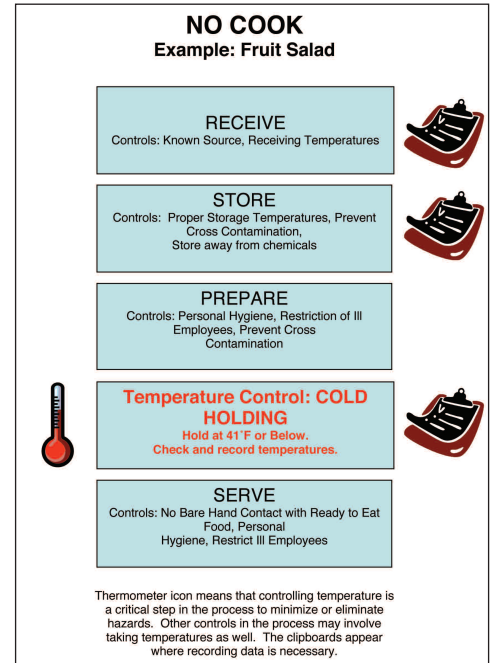
- Use a sanitized, calibrated thermometer to take food temperatures.
- Verify food temperatures during cold holding.
- Serve food so that there is no bare hand contact. Use appropriate utensils, deli paper, or single-use gloves.
- Restrict ill employees from working with food.

Monitor and record time and temperatures of ingredients and no cook menu items throughout the flow of food.

- Check and record food temperature when food is received and during storage.
- Check and record time and temperature of food during cold holding.

Control time and temperature of no cook menu items during cold holding.

- Hold no cook menu items at 41 °F or below.
- Limit the time that no cook menu items are in the temperature danger zone.



Developing A School Food Safety Program:
Participant's Workbook No Cook (2006).

Remember, follow state or local health department requirements.

References

- U.S. Department of Agriculture, Food and Nutrition Service, & National Food Service Management Institute. (2006). *Developing a school food safety program: Participant's workbook*. University, MS: Author.
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This project has been funded at least in part with Federal funds from the U.S. Department of Agriculture, Food and Nutrition Service through a grant agreement with The University of Mississippi. The contents of this publication do not necessarily reflect the views or policies of the U. S. Department of Agriculture, nor does mention of trade names, commercial products, or organizations imply endorsement by the U.S. Government. The University of Mississippi is an EEO/AA/Title VI/Title IX/Section 504/ADA/ADEA Employer.

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