



**Public Health**  
Prevent. Promote. Protect.

**Greene County**

# COOK-CHILL/SOUS VIDE PROCESS REQUIREMENTS

A food service may package food using a cook-chill or sous vide process without obtaining a variance if compliance with the following:

- The food service implements a HACCP plan
- The food is:

**Sous-vide** (/su:'vi:d/;  
French for "under vacuum")

- ◇ Prepared and consumed on the premises with **no** distribution or sale of the bagged product to another business location or consumer
- ◇ Cooked to heat all portions of the food as specified in 3717-1-03.3 (A)
- ◇ Protected from contamination after cooking as specified in 3717-1-03.2
- ◇ Placed in a package/bag with an oxygen barrier and sealed before cooking, **or** placed in a package/bag and sealed immediately after cooking **and** before reaching a temperature of **135° F**
- ◇ Cooled to **41° F** in the sealed package/bag **and**:
  - ⇒ Cooled to **34° F** within **48-hrs.** of reaching 41° F and held at 34° F until consumed/discarded within **30-days** after date of preparation
  - ⇒ Cooled to **34° F** within **48-hrs.** of reaching 41° F, removed from the equipment holding the food at 34° F and then held at **41° F** or less for no more than **72-hrs.**, *at which time the food must be consumed or discarded*
  - ⇒ Cooled to **38° F** or less within **24-hrs.** of reaching 41° F and held there for no more than **72-hrs.** from packaging, *at which time the food must be consumed or discarded, or*
  - ⇒ Held frozen with no shelf life restriction while frozen until used
- ◇ Held in a refrigeration unit that is equipped with an electronic system that continuously monitors time/temperature & is visually examined for proper operation twice daily, **and**
- ◇ Labeled with the product name and the date packaged, **and**
- Required confirmation records (*cooling/cold holding refrigeration and time/temperature parameters*) shall be made available to the Licensor upon request, held for 6-months, **and**
- Provide written operational procedures and training program documentation per 3717-1-03.4 (K)(2)(e) and (f).