COOLING PROCEDURES

Requirements: Cooked potentially hazardous foods shall be cooled from 140° F to 70° F within 2 hours, and from 70° F to 41° F or below, within 4 more hours (or within a total of 6 hours).

Definition: Potentially Hazardous Foods are any foods that consist in whole or in part of milk or milk products, eggs, meat, poultry, fish, shellfish, edible crustacea, or other ingredients, in a form capable of supporting rapid growth of infectious or toxicogenic microorganisms.

Recommendations for Cooling Procedures:
1) Large portions of food should be broken down into smaller containers.
   a. Cut ten pound roasts into fourths.
   b. Large pots of soup placed into several small containers.

2) Place food items to be cooled in shallow containers.
   a. Limit depth of food, 2-4 inches.
   b. Large shallow pans provide more surface area.
   c. Do not store foods packed tightly in containers.

3) Place foods in ice baths for rapid cooling.
   a. Place pots of soup etc. in tubs of ice.
   b. Stir foods frequently to reduce cool down time.

4) Place foods to be cooled in high air movement areas of coolers.
   a. Designate certain areas of coolers for cooling procedures.
   b. Leave foods being cooled uncovered, allowing heat to escape, insuring no potential sources of cross contamination are present.

5) Utilize stem thermometers and labels to insure foods are cooled properly.
   a. Take internal temperatures of food during cooling.
   b. Log temperatures on required labels for verification.

6) Rapidly reheat previously cooked foods to 165° F.

TIME AND TEMPERATURE IS IMPORTANT