COOLING PROCEDURES

Requirements: Cooked potentially hazardous foods shall be cooled from 135° 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 micro-organisms.

Recommendations for Cooling Procedures:

1) Large portions of food should be broken down into smaller containers.
   - Cut ten pound roasts into fourths.
   - Large pots of soup placed into several small containers.

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

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

4) Place foods to be cooled in high air movement areas of coolers.
   - Designate certain areas of coolers for cooling procedures.
   - 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.
   - Take internal temperatures of food during cooling.
   - Log temperatures on required labels for verification.

6) Rapidly reheat previously cooked foods to at least 165° F or higher throughout and maintain temperature for at least 15 seconds before serving.

TIME AND TEMPERATURE IS IMPORTANT