

COOLING

Violation #2 and #3

HACCP #3

Food Code Section: 750.140

Why Is Proper Cooling Important?

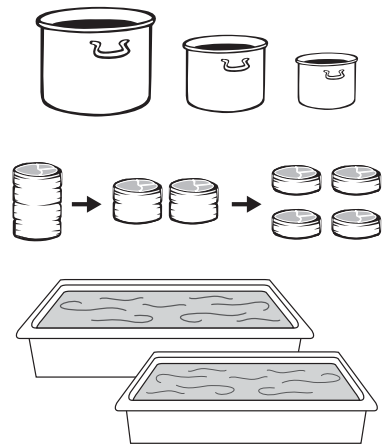
- Improper cooling of potentially hazardous foods is a major cause of foodborne illness.
- Proper cooling helps prevent the rapid growth of disease causing microorganisms that are naturally present in foods as well as those introduced through contamination.

Cooling Procedure:

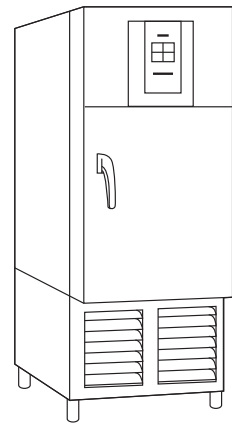
- Cool cooked potentially hazardous foods **from 135°F to 70°F within 2 hours**, and **from 70°F to 41°F within 4 more hours**.
- Cool potentially hazardous foods that have been prepared from ingredients at room temperature to 41°F within 4 hours.
- Be sure to label **all** prepared and cooling potentially hazardous food with the date and time of preparation.
- Place containers of cooling foods in the cooling unit in a way which maximizes air circulation around the container.
- Store the container of cooling food loosely covered or uncovered if protected from overhead contamination.
- Use one of the cooling methods listed below to rapidly cool potentially hazardous foods.

Cooling Methods:

- **Reduce the mass of the food:** divide large portions of food into smaller containers, transfer soups and other liquid foods to shallow pans no more than 4 inches deep.
- **Use an ice water bath:** place container of food in a large container that contains ice and water, stir the food to reduce cooling time.
- **Add ice** as an ingredient instead of water when preparing soups.
- **Use rapid cooling equipment** such as a blast chiller, freezer, or ice “chill” stick.
- **Chill ingredients** such as mayonnaise and boiled eggs before adding to salads.



Divide Large Portions



Rapid Cooling Equipment (Blast Chiller)



Public Health
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Ice Water Bath