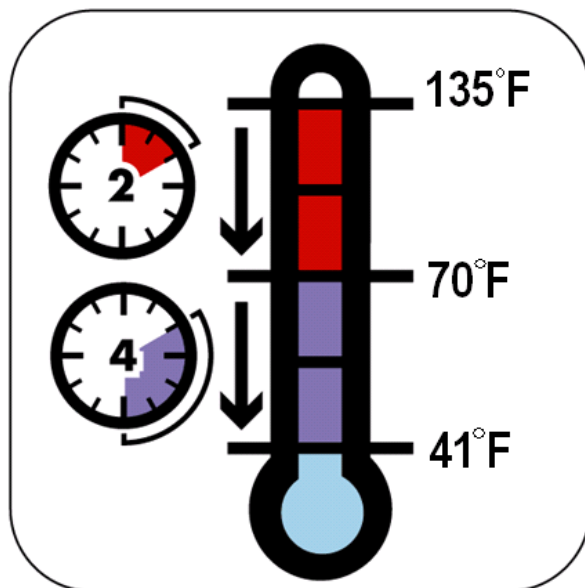




Cooling Procedures

To reduce the risk of microorganism growth which can lead to foodborne illness, rapidly cool time/temperature controlled for safety (TCS) foods within the following parameters:



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- Cool from 135°F to 70°F within 2 hours
- Cool from 70°F to 41°F or less within the next 4 hours

Methods for rapid cooling include:

- Placing food in shallow pans
- Separating food into smaller, thinner portions (2 inch depth for thick foods)
- Cutting large pieces of meat into pieces no larger than 4 inches or 4 pounds
- Stirring the food as it cools down
- Using an ice paddle or other equipment to stir the food
- Adding ice directly to the product as an ingredient
- Using rapid chill refrigeration, such as ice wands
- Placing food in an ice bath
- Placing food in containers that encourage quick cooling (i.e. metal containers in refrigeration)

