

JUST COOL IT!

Cooling temperature/time control for safety foods

Cooked time/temperature for safety food shall be cooled:

1. From 135°F (57°C) to 70°F (21°C) within 2 hours.
2. From 70°F (21°C) to 41°F (5°C) within 4 hours.

Total cooling time should be no longer than 6 hours.

Cooling methods

- Place food in an ice water bath.
- Separate food into smaller or thinner portions.
- Place food in shallow pans.
- Add ice as an ingredient.
- Use containers that transfer heat.
- Use rapid cooling equipment (chill sticks, blast chillers, ice paddles, etc.).
- Stir food frequently.
- Uncover or loosely cover food.
- Place food in containers that are 4 inches deep or less.

Remember:

- Don't cool food at room temperature.

