Standard Operating Procedures
Rapidly Cooling Potentially Hazardous Food

Potentially hazardous foods shall be cooled in two steps: 1) Cool from 135°F to 70°F within 2 hours; 2) Cool from 70°F to 41°F within the next 4 hours. Cooling food too slowly can allow bacteria to grow or toxins to be produced, causing foodborne illness.

Cooling Methods Include:

1. **Place food in shallow pans (no greater than 2 inches).**
2. **Separating food into smaller or thinner portions.**
3. **Using rapid cooling equipment (ice paddle).**
4. **Stirring food in a container placed in an ice bath.**
5. **Adding ice as an ingredient to the recipe or using cold water.**
6. **Using metal containers instead of plastic.**

Always cover food loosely or leave uncovered until food reaches 41°F.
***Always use a clean & calibrated probe thermometer to monitor food temperatures. ***

List foods below that will be cooled by the methods in each box and describe how this method (and any other methods) will be used. Describe the utensils that will be used to cool each food (i.e. sheet pan, 5 gallon stock pot, shallow hotel pan, etc.).

Walk-in Cooler (must use methods 1 and/or 2):

-Chicken: Once chicken is fully cooked to an internal temperature of 165 F, it will be placed on sheet pan on a speed rack for 20 minutes. After 20 minutes, the pan of chicken will be moved to the walk-in cooler and placed on a speed rack.

Ice Wands (must use methods 3 & 4):

-Soups (clear): Once soup is removed from the stove, it will be placed in 16 quart stock pots (or smaller). Approximately 2 cups of ice will be added and soup will be stirred frequently. When the soup cools to 135 F, an ice wand will be added and soup will be stirred frequently using the ice wand. When soup reaches 100 F or less, it will be placed in the walk-in with ice wand in place.

Ice Bath (must use method 4, ice bath must reach the level of the food):

-Creamy Soups, Stews, Gravy: Once food is removed from the stove, in 20 qt. stock pots, it will be placed in a bath of ice, water, and salt. The ice bath will reach the level of the food. When the food reaches 135 F, an ice wand will be added to the food and stirred frequently. Once food cools to 41, it will be covered and placed into the walk-in cooler.

Walk-in Freezer:

-Curry: Once removed from stove, curry will be cooled in 1 qt. stock pots on the counter for approximately 30 minutes. Stock pots of curry will then be placed in the walk-in freezer for 1 hour or until the curry is cooled to 41 F. Once it reaches 41 F, curry will be covered and moved to the walk-in cooler.

Blast Chiller:

-Roasts: Once removed from the oven, roast will be placed on a sheet pan and then placed into the blast chiller for 45 minutes. This is the average time for cooling roasts in the blast chiller, however, temperatures will still be taken after 45 minutes to ensure that roast cools to 41 F.

Other (describe method and list food):

Indicate which food handlers will be responsible for cooling food on each shift (circle day and time and list employees responsible:

- **MTWThFSS AM/PM:** Mark Miller
- **MTWThFSS AM/PM:** Karen Keller
- **MTWThFSS AM/PM:** Peter Piper
- **MTWThFSS AM/PM:**

Describe how cooling times and temperatures will be monitored (indicate whether cooling logs will be kept, and if so, how often):

A start time will be recorded when food cools to 135 F. The internal temperature of food will be monitored with a probe thermometer every hour and the time and temperature will be written in the cooling log each hour. The certified food manager will be responsible for checking temperature logs to verify that all food is properly cooled before serving.

Corrective actions to be taken when food is not cooled properly (does not go from 135°F to 70°F in 2 hours or from 70°F to 41°F in 4 hours):

- Throw away food if the food measures >70°F after 2 hours **or** >41°F after another 4 hours
    - **OR**
- If food has not cooled to 70°F 2 hours into the cooling process, or to 41°F 6 hours into the cooling process, immediately rapidly reheat food to 165°F and begin the process again (only reheat once). Food must be rapidly re-heated to 165°F within 2 hours.

    - Ensure that cooler is adequate to support food volume and cooling method and is not overloaded.
    - Ensure cooler maintains food temperatures at 41°F or below.
    - Discard potentially hazardous food held at room temperature for more than 4 hours.

Date Approved:_____ **Env. Health Specialist:**_____

Certified Food Manager:_____

Date Revised:_____