



COMMUNITY DEVELOPMENT AGENCY
ENVIRONMENTAL HEALTH SERVICES DIVISION

**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):

Ice Wands (must use methods 3 & 4):

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

All County publications are available in alternative formats (Braille, Large Print, or CD), upon request. Requests for accommodations may be made by calling (415) 473-4381 (Voice) (415) 473-3232 (TDD/TTY) or by e-mail at disabilityaccess@marincounty.org. Copies of documents are available in alternative formats, upon request.

Walk-in Freezer:

Blast Chiller:

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

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: _____