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| SUBJECT : RAPID COOLING OF FOOD | | | | NO. | |
| POLICY: Cool potentially hazardous foods from 135EF to 41EF within 6 hours  PURPOSE: To reduce the risk of food borne illness.  PROCEDURE:     1. Separate food into small batches prior to refrigeration. 2. Limit the depth of the pan used for cooling to approximately 2 inches. 3. Stir food on a regular basis (such as every 20 minutes) to decrease cooling time. Cooling paddles (frozen stirring devices) may be used to decrease chill times. 4. Lightly cover food. Do not securely wrap containers during the cooling process as this will trap heat and lengthen the time to chill foods. 5. Food may be placed in an ice bath or in the freezer to decrease cooling time. There should be a barrier between the food and the ice. 6. Rapidly cool food from 135EF to 70EF in 2 hours. Continue cooling food from 70EF to 41EF in the final 4 hours of cooling. If the food item is not chilled from 135F to 70F in 2 hours the food must be quick chilled to 41 in 2 hours. 7. Monitor temperatures on appropriate form. | | | | | |
| Approved: | Effective Date:  3/2012 | Revision Date:  3/17 | Change No.: | | Page:  1 of 1 |