

MADISON COUNTY HEALTH DEPARTMENT
101 East Edwardsville Road
Wood River, Illinois 62095
618-692-8954

COOLING PROCEDURES

Requirements: Cooked potentially hazardous foods shall be cooled from 140° F to 70° F within 2 hours, and from 70° F to 41° F or below, within 4 more hours (or within a total of 6 hours).

Definition: Potentially Hazardous Foods are any foods that consist in whole or in part of milk or milk products, eggs, meat, poultry, fish, shellfish, edible crustacea, or other ingredients, in a form capable of supporting rapid growth of infectious or toxicogenic micro-organisms.

Recommendations for Cooling Procedures:

- 1) Large portions of food should be broken down into smaller containers.
 - a. Cut ten pound roasts into fourths.
 - b. Large pots of soup placed into several small containers.

- 2) Place food items to be cooled in shallow containers.
 - a. Limit depth of food, 2-4 inches.
 - b. Large shallow pans provide more surface area.
 - c. Do not store foods packed tightly in containers.

- 3) Place foods in ice baths for rapid cooling.
 - a. Place pots of soup etc. in tubs of ice.
 - b. Stir foods frequently to reduce cool down time.

- 4) Place foods to be cooled in high air movement areas of coolers.
 - a. Designate certain areas of coolers for cooling procedures.
 - b. Leave foods being cooled uncovered, allowing heat to escape, insuring no potential sources of cross contamination are present.

- 5) Utilize stem thermometers and labels to insure foods are cooled properly.
 - a. Take internal temperatures of food during cooling.
 - b. Log temperatures on required labels for verification.

- 6) Rapidly reheat previously cooked foods to 165° F.

TIME AND TEMPERATURE IS IMPORTANT