



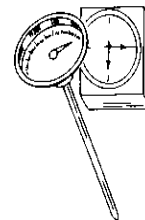
St. Charles County Department of Community Health & the Environment

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Cooling Potentially Hazardous Foods Properly

KEY ELEMENTS

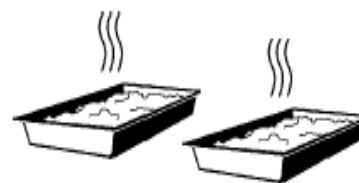
- ➔ Hot foods must be cooled from 135°F to 70°F within 2 hours, and from 70°F to 41°F within additional 4 hours
- ➔ Reduce the volume/mass of food
- ➔ Stirring hot foods increase the cooling rate
- ➔ **DO NOT** cool foods at room temperature
- ➔ **CHECK** the **TEMPERATURE** periodically and stir, to be sure it reaches 41°F in 6 hours



METHODS:

Shallow metal pans

- Leave pan partially uncovered
- Refrigerate immediately
- DO NOT stack hot pans – allow for air flow
- Stir frequently during cooling



Ice Bath – Must use ice and water.

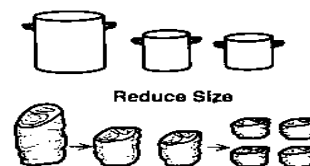
- Divide product into 1 gal. Containers
- Immerse product pan to depth of product in sink or larger pan
- Stir often/agitate
- Refrigerate immediately



Ice-Water Bath

Small Portions – reduce the mass

- Divide food into smaller pans
- Cut or slice portion of meat



Use Freezer Stick

- Pour hot liquid into a large pot, then stir the liquid with a freezer stick every 15 minutes
- Additional freezer sticks may be need to reach 70°F within 2 hours. Leave a freezer stick in pot and place into walk-in cooler



Improper cooling cause Food Borne Illness

