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
- Immersing product pan to depth of product in sink or larger pan
- Stir often/agitate
- Refrigerate immediately

**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 needed 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**