



Cheyenne  
Laramie County  
**Public Health**

**SUBJECT: COOLING POTENTIALLY HAZARDOUS FOOD**

**Cooked potentially hazardous foods shall be cooled in two steps: from 135°F to 70°F; within 2 hours, then from 70°F to 41°F; in an additional 4 hours or less.**

**Cooling methods include:**

- Adding cold water or ice as an ingredient
- Dividing food into smaller or thinner portions
- Using rapid cooling equipment (ice paddle)
- Placing container in an ice bath or cold running water and stirring frequently
- Using metal containers instead of plastic
- Putting food in shallow containers (<2" thick) and refrigerate or freeze

\*Cover food loosely or leave uncovered to expedite cooling process

\*Discard food that has not been cooled in the required time frame

\*Do not use equipment to cool food unless the equipment is able to cool food in required time frame

**List the food types you will be cooling on the line next to the method you will be using:**

**Walk-in cooler/Reach-in cooler:** (list foods) \_\_\_\_\_

**Walk-in Freezer/Reach-in freezer:** (list foods) \_\_\_\_\_

**Ice Paddles:** (list foods) \_\_\_\_\_

**Ice Bath:** (list foods) \_\_\_\_\_

**Blast Chiller:** (list foods) \_\_\_\_\_

**Other:** (describe method and list foods) \_\_\_\_\_

**How will cooling times and temperatures be monitored?:**

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**What corrective actions will be taken for food that was improperly cooled?:**

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