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?:

_____
_____
_____

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

_____
_____
_____