
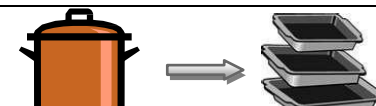
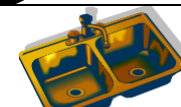






SAFE WAYS TO COOL FOOD

 <p>Potentially hazardous foods (PHFs) include meats, stews, soups, gravy, sauces, cooked pasta, cooked rice, cooked beans, etc.</p>	<p style="text-align: center;">135°F ↓ WITHIN 2 HOURS 70°F ↓ WITHIN 4 HOURS 41°F</p>	<p>-Potentially hazardous food shall be cooled rapidly from 135°F to 41°F or below within 6 hours and during this time the decrease in temperature from 135°F to 70°F shall occur within 2 hours.</p> <p>-If potentially hazardous foods are prepared from ingredients at ambient temperature then the ENTIRE process shall take no more than 4 hours to cool to 41°F.</p>
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*****Improper cooling of potentially hazardous foods is one of the leading causes of foodborne illness.*****

METHODS OF COOLING POTENTIALLY HAZARDOUS FOODS:

<p>1. Place the food in shallow pans or containers made of heat-conducting material such as stainless steel. Keep the food depth in the container at 2-inches or less. Place the container in an appropriate refrigeration unit.</p>	
<p>2. Place the heat-conducting container with potentially hazardous food in an ice bath and stir frequently. If a sink is used for the ice bath, use an approved food preparation sink.</p>	
<p>3. Insert a rapid cool device and stir frequently.</p>	
<p>4. Separate into smaller, thinner portions (especially for large cuts of meat) and place in an appropriate refrigeration unit.</p>	
<p>5. Use ice as an ingredient.</p>	
<p>6. Place the food in a blast chiller.</p>	
<p>7. A combination of the above.</p>	

NOTES: Regardless of the cooling method(s) used, monitor cooling temperatures to make sure that the cooling process is completed. Recommend using time/temperature log sheet.

When food is placed in a refrigerator, leave enough room to allow for good air circulation around the containers. Loosely cover cooling food to protect from contamination.

If food cannot be reliably cooled, prepare the food for immediate serving or hot-holding.