**Cooling**

- **Why:** Cooling food too slowly can allow bacteria to grow or toxins to be produced, causing foodborne illness. It takes longer to cool large batches of food.

- **Who:** Food production employees who are responsible for cooling.

- **When:** Whenever you are cooling Potentially Hazardous Foods (PHFs).

- **Where:**
  - ice bath
  - commercial reach-in
  - walk-in freezer or cooler
  - blast chiller

- **How:**
  - For all foods:
    - Make sure there is adequate air circulation around containers.
    - Do not cover until food is cooled, then cover.
    - Stir foods to cool them faster and more evenly.
    - Do not overload the capacity of refrigeration units / freezers.
    - Use a clean and calibrated thermometer to check the temperature at the center of the food. Make sure that it reaches 70°F within 2 hours, and 41°F within an additional 4 hours.

- **Thin Liquids**
  - Modify recipes to use cold water or ice.
  - Divide food into smaller batches or portions.
  - Use cooling wand/ice bath or cold running water and stir frequently.
  - Put in shallow containers (<2” thick) and refrigerate or freeze.

- **Thick Liquids**
  - Modify recipes to use cold water or ice.
  - Divide food into smaller batches or portions.
  - Put in shallow containers (<2” thick) and refrigerate or freeze.
  - Use cooling wand/ice bath or cold running water and stir frequently.

- **Semi-Solids**
  - Divide food into smaller batches or portions.
  - Put in shallow containers (<2” thick) and refrigerate or freeze.
## Cooling (continued)

### Solids
- Divide food into smaller batches or portions.
- Put in shallow containers (<2” thick) and refrigerate or freeze.

### Optional Records:

- "Cooling Log" – Record times and temperatures during cooling:
  - each time
  - hourly
  - daily
  - weekly
  - other ______

### Correction:

- Throw away food if the cooling times and temperatures have not been reached.
- OR
  - If food has not cooled in the proper time/temp, immediately reheat food and begin the process again (only reheat once to 165°F).
    - Make sure that refrigeration unit is adequate to support food volume and cooling method, and is not overloaded.
    - Check that the refrigeration unit is operating properly.
    - Throw out PHF held at room temperature for more than 4 hours.
    - Throw out food if proper procedure not followed or cooling time/temps were not reached.

### PIC Verification:

- Spot check cooling procedures and temperatures for each item.
- Thermometers are used and calibrated.

Prepared or revised by:
Signature: ___________________________________________ Date __________