Proper Cooling Temperatures

will prevent microbial growth by helping limit the time that food is exposed to the temperature danger zone.

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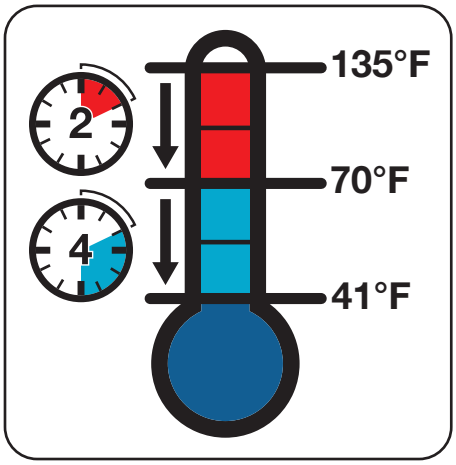
After cooking or heating, Time/Temperature control for Safety (TCS) foods must be cooled quickly:

- From 135°F to 70°F within 2 hours, and
- From 70°F to 41°F within 4 hours.



Sample Cooling Log

		From 135°F to 70°F within 2 hours				From 70°F to 41°F within 4 hours			
Date	Food Item	Start Time	Temp. (°F)	End Time	Temp. (°F)	Start Time	Temp. (°F)	End Time	Temp. (°F)
06/09/2019	chicken	10 a.m.	136°F	11:20 a.m.	69°F	11:20 a.m.	69°F	2:40 p.m.	40.7°F
06/09/2019	fried rice	9 a.m.	135°F	10:15 a.m.	71°F	10:20 a.m.	70°F	noon	39.2°F
06/09/2019	beans	10 a.m.	135°F	11:45 a.m.	69°F	11:45 a.m.	69°F	3:30 p.m.	40.7°F

Comments: Food items were rapidly cooled using an ice bath. Once target temperature (41°F) was reached, food was placed inside the refrigeration unit.

EXAMPLE

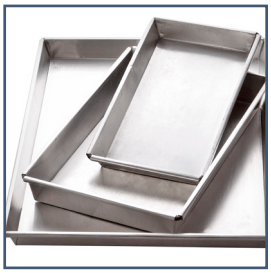
Approved Cooling Methods


Using rapid cooling equipment


Stirring food consistently in an ice bath


Adding ice


Cutting into smaller portions


Using a shallow metal container(s)

CR-011352 3/21

See Regulation 61-25 for complete requirements.

RAPID COOLING TEMPERATURE LOG TEMPLATE

Associate:						Manager:			
Cooling									
		From 135°F to 70°F within 2 hours				From 70°F to 41°F within 4 hours			
Date	Food Item	Start Time	Temp. (°F)	End Time	Temp. (°F)	Start Time	Temp. (°F)	End Time	Temp. (°F)
			°F		°F		°F		°F
			°F		°F		°F		°F
			°F		°F		°F		°F
			°F		°F		°F		°F
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			°F		°F		°F		°F

Comments: