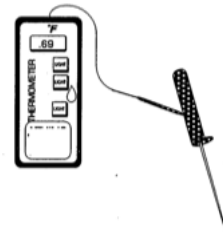
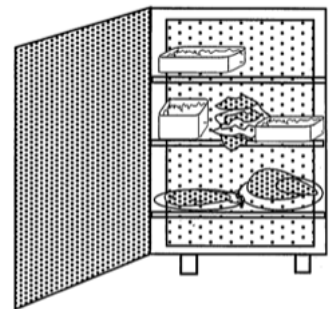
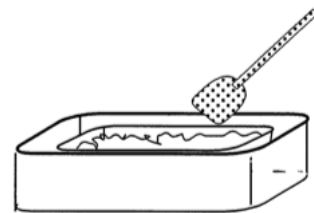
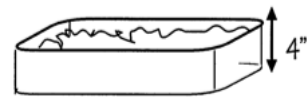


HACCP Cooling Procedures for Hot Food

Hot food must be cooled from 140°F/60°C to 70°F/21°C within 2 hours and then to 40°F/4°C below within an additional 4 hours—total cooling time 6 hours. The more rapid the cooling process the better for food safety and quality.

BEST PRACTICE PROCEDURES FOR COOLING:

- Place food in pre-chilled, shallow stainless steel pans for thick products, no more than 2" - 3" (5cm - 7.5 cm) of food in pans.
 - Set pans in large containers or food prep sink filled with ice. Stir food several times with proper utensil or use an ice paddle.
 - After 30-45 minutes, place food in refrigerator on upper shelves and away from doors. **DO NOT COVER** pans while food is hot.
 - Check temperature of food with accurate calibrated thermometer within 2 hours to ensure first phase of cooling has been achieved.
- NOTE:** If food will not reach 70°/21°C or below within 2 hours you must take corrective actions immediately or discard the product.
- After an **additional** 4 hours cooling time, record **final** product temperature on HACCP temperature log.



NOW COVER ALL PANS, LABEL PANS WITH DATE AND NAME OF PRODUCT

(See back of this page for temperature procedures where operation is closed before the cooling period has been completed.)

Temperature Recording Procedure Where Operation Is Closed Before The Cooling Period Has Been Completed

If no employees are available at the end of the second stage of the cooling process to record the final internal product temperature, the following steps must be taken:

Verify safe cooling process by recording steps taken to assure that food will be cooled to 70°F/ 21°C within 2 hours and then to 40°F/4°C or below within an additional 4 hours (total cooling time 6 hours). The safe cooling processes must be validated and available in writing for review.

NOTE: Food must be cooled 70°F/ 21°C or below and properly documented before your operation closes.

Examples:

- Roasts cut into quarters to speed cooling time;
- Food placed in pre-chilled, shallow stainless steel pans;
- Pans placed in ice bath for 30 minutes, with food stirred periodically with an ice wand before placing in refrigerator;
- Uncovered food placed on top shelves in back of refrigerators (coldest parts);
- Refrigerator temperatures 40°F/4°C or below - monitored and recorded daily;
- Product temperatures verified and recorded at the start of the next shift.
- If a blast chiller is an option, the procedures above may not apply; follow the manufacture guidelines to ensure proper cooling standard is achieved and recorded appropriately.