6 KEY THINGS TO KNOW ABOUT COOLING FOODS

U.S. Version

Proper cooling prevents illness.

1

It is important to follow the proper process for cooling hot foods. If cooled improperly, dangerous bacteria can grow and make people sick. These bacteria produce toxins that may not be destroyed by reheating.

When cooling, time is very important.

2

2-STEP PROCESS
Cool cooked foods from 135°F to 70°F in 2 hours. Within 6 hours total, cool from 135°F to 41°F.

1-STEP PROCESS
Cool foods made from room temperature ingredients to 41°F in 4 hours or less.

3 food factors can affect cooling.

3

SIZE
Break foods down into smaller portions.

DENSITY
Use quick cooling methods for thick foods.

CONTAINER
Use shallow containers made of metal.

Use one of 6 cooling methods.

4

1. Use shallow pans.
2. Put container in ice bath.
3. Stir with ice wand/paddles.
4. Add ice to cooked/condensed food.
5. Use a blast chiller.
6. Pre-chill ingredients used to make foods at room temperature.

Monitor & log the cooling process.

5

Frequent monitoring (and stirring, if necessary) is important to make sure foods reach the right temperatures. Use a cooling log to track the process.

Take corrective action if necessary.

6

If cooling does not happen fast enough, it is important to take action to correct the situation. This may include employing other methods, reheating the food and restarting the process, or discarding the food. Safety first!

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There are several steps and factors involved in proper cooling. Speak to your manager or food safety educator to understand the best methods in your facility.

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