

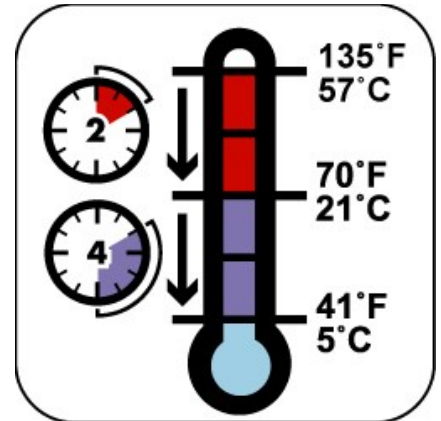
COOLING

Two Stage Cooling Process

Proper cooling of foods is a critical step in preventing the growth of illness causing bacteria and formation of illness causing toxins. Cooling must be monitored by taking internal temperatures of foods during a two stage cooling process.

Stage 1 - Rapidly cool foods from 135°F to 70°F within two hours.

Stage 2 - Rapidly cool foods from 70°F to 41°F within four hours.



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Cooling Methods

One or more of the following approved cooling methods must be utilized during the two stage cooling process. Methods selected are dependent on the type of food to be cooled.

- Small shallow pans (2 inch or less)
- Cutting in to small portions
- Stirring using ice paddles/wands
- Surrounding food in an ice bath
- Placing in a blast chiller
- Adding consumable ice as an ingredient

Foods in the process of cooling should always be maintained uncovered to allow heat to escape. Once foods reach 41°F or below, foods should be covered and properly stored. Foods should not be immediately placed in small refrigerators while hot to avoid the raising of food and refrigeration temperatures within the unit.

