

COOLING OF HOT TCS FOODS

Standard Operating Procedures for: _____

Date: _____ Reviewed with: _____

Why	Foods cooled too slowly provide ideal conditions for bacterial growth and formation of toxins that cause foodborne illness especially when foods are in large batches.
Who	Food workers responsible for proper cooling of hot foods and managers who oversee establishment operations.
When	When large batches of food are prepared ahead or when foods are carried over for later use in the facility
Where	Commercial reach-in or walk-in cooler: _____ Walk-in freezer: _____ Blast chiller: _____ Facility prep area using ice bath and/or paddles: _____
How	<p>Under refrigeration:</p> <ul style="list-style-type: none"> • Reduce TCS foods to smaller quantities two to three inches thick in shallow metal pans • Do not cover and provide adequate circulation around all surfaces of the pan and product • Frequently stir foods to cool more rapidly and evenly • Do not over load refrigerated units beyond capacity of the unit • Use a sanitized, calibrated food thermometer to monitor the cooling process <p>Cool foods from 135°F to 70°F in two hours or less and from 70°F to 41°F or lower in the next four hours, cooling time not to exceed a total of six hours</p> <p>Using ice baths and ice paddles:</p> <ul style="list-style-type: none"> • Large quantities of hot foods must be cooled in metal containers that transfer heat rapidly from the food • Place the hot food in an ice water bath deep enough to match the food level in metal container • Insert food grade ice paddles containing frozen potable water or ice into the hot food • Frequently stir food to cool more rapidly and evenly • Use a sanitized, calibrated food thermometer to monitor the cooling process <p>Cool foods from 135°F to 70°F in two hours or less and from 70°F to 41°F or lower in the next four hours with total cooling time not exceeding six hours</p> <ul style="list-style-type: none"> • May be used in combination with mechanical refrigeration to decrease cooling time <p>For thick or thin liquid type foods:</p> <ul style="list-style-type: none"> • Modify recipes to utilize cold potable water or ice to aid in cooling • Divide hot food into small portions <2 inches in depth in clean shallow metal pans • Cool under mechanical refrigeration with proper ventilation or in an ice bath <ul style="list-style-type: none"> • Frequently stir foods to cool more rapidly and evenly and monitor with a calibrated food thermometer • Cover food when the cooling process is completed <p>For solid foods including cooked roasts, whole poultry, seafood:</p> <ul style="list-style-type: none"> • Reduce TCS food by cutting into smaller portions or slice, debone product and place on metal pan, spread portions apart to allow for proper air flow and rapid cooling • Do not cover food, cover only when the cooling process is completed • Cool above raw animal products and in areas of greatest air flow
Record Keeping	Maintain a cooling log with record of times and temperatures during the cooling process to be completed with each batch of food cooled
Corrective Action	<ul style="list-style-type: none"> • If cooling parameter of time and temperature are not reached reheat foods immediately to 165°F and begin the cooling process again. Reheat only once. • Discard foods if procedure is not followed or time/temperature requirements are not achieved • Verify refrigeration is adequate to properly cool food volumes produced and cooling method • Verify that refrigeration units are operating correctly

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Person in Charge	• Monitor and spot check cooling procedures by responsible individuals
Charge	• Ensure food thermometers are calibrated and being used correctly
Verifying	• Identify employee knowledge gaps and retrain workers as required

Prepared, revised, and implemented by: _____

Signature of establishment owner/operator: _____

Date: _____