



STANDARD OPERATING PROCEDURES

SUBJECT: COOLING POTENTIALLY HAZARDOUS FOOD

Cooked potentially hazardous food shall be cooled in two steps: From 135°F to 70°F; within 2 hours, then from 70°F to 41°F or less within 4 more hours,.

Cooling methods include:

1. Placing food in shallow pans
2. Separating food into smaller or thinner portions.
3. Using rapid cooling equipment (ice paddle).
4. Stirring food in a container placed in an ice bath.
5. Adding Ice as an ingredient to the recipe.
6. Using metal containers instead of plastic.

- * Cover food loosely or leave uncovered to help cool faster.
- * Discard food that has not been cooled in the required time.
- * Don't use equipment to cool food unless the equipment has the ability to cool the food in the required times.

List the foods, you will be cooling, on the line next to the method you will be using.

- Walk-in Cooler (1,2):(list foods) _____

- Ice Paddles (3,4):(list foods) _____

- Blast Chiller (3):(list foods) _____
- Walk-in Freezer (3):(list foods) _____
- Ice Bath (4):(list foods) _____

- Other (5,6): (describe method and list foods) _____

On each Shift, what staff person/position will make sure foods are being cooled properly?: _____

How will cooling times and temperatures be monitored?: _____

What will be done with food that was improperly cooled?: _____

Created date: _____

By: _____

Last revised: _____

By: _____