



Public Health
Prevent. Promote. Protect.

JO DAVIESS COUNTY HEALTH DEPARTMENT

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HAZARD ANALYSIS CRITICAL CONTROL POINT (HACCP)

Cooling Potentially Hazardous Foods

WAYS TO QUICKLY COOL FOODS

- Prepare and cool food in small batches.
- Chill food rapidly using an appropriate cooling method:
 - Place food in shallow containers no more than 4 inches deep and uncovered on the top shelf in the back of the walk-in or reach-in cooler.
 - Use a quick-chill unit such as a blast chiller.
 - Stir the food in a container placed in an ice water bath.
 - Add ice as an ingredient.
 - Separate food into smaller or thinner portions.
 - Pre-chill ingredients and containers used for making bulk items such as salads.
 - Debone or slice large pieces of meat.
 - Put hot food in a freezer for several hours to help rapid cooling

COOLING PROCEDURES

- Chill cooked, hot food from:
 - 135°F to 70°F within 2 hours.
 - Reheat cooked, hot food to 165 °F for 15 seconds and start the cooling process again using a different cooling method when the food is:
 - Above 70 °F and 2 hours or less into the cooling process.
 - Discard cooked, hot food immediately when the food is above 70 °F and more than 2 hours into the cooling process.
 - 70°F to 41°F or below in 4 hours. The total cooling process from 135°F to 41°F may not exceed 6 hours.
 - Reheat cooked, hot food to 165°F for 15 seconds and start the cooling process again using a different cooling method when the food is:
 - Above 41°F and 6 hours or less into the cooling process.
 - Discard prepared ready-to-eat foods when the food is above 41°F and more than 6 hours into the cooling process.
- Chill prepared, ready-to-eat foods such as tuna salad and cut melons from 70°F to 41°F or below within 4 hours. Take corrective action immediately if ready-to-eat food is not chilled from 70°F to 41°F within 4 hours. Use a different cooling method for prepared ready-to-eat foods when the food is above 41°F and less than 4 hours into the cooling process.

MONITORING

- Use a clean, sanitized, and calibrated probe thermometer to measure the internal temperature of the food during the cooling process.
- Monitor temperatures of products every hour throughout the cooling process by inserting a probe thermometer into the center of the food and at various locations in the product.