HAZARD ANALYSIS CRITICAL CONTROL POINT (HACCP)

Cooling Time/Temperature Control for Safety 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.