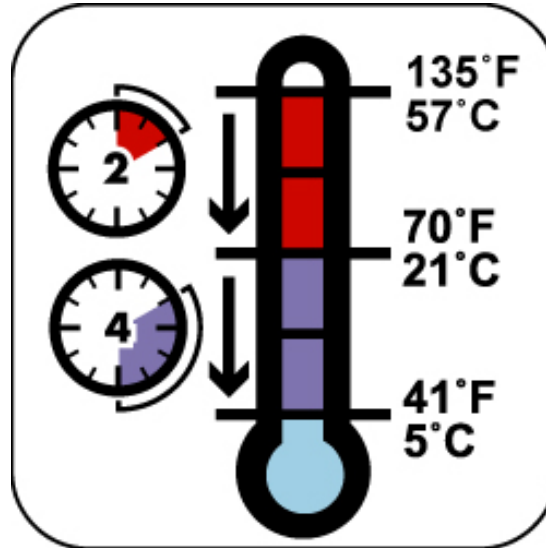


Inspection Report Item 20: Proper Cooling Time and Temperature

FDA Food Code References: 3-501.14



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The Food Code requires that food be cooled from 135°F - 70°F within two hours and to 41°F within 4 hours not to exceed a total of 6 hours of cooling time. It is your responsibility to decide what's best for your situation and foods being cooled.

For video demonstration

visit: <https://ia.foodprotectiontaskforce.com/videos/>

Q. Can I cool hot foods in the walk in cooler or freezer?

- A. As long as the quantity of food being cooled does not affect the temperature of the cooler or freezer – this method is best. Shallow metal pans with the lids off to release steam. Monitor food temperatures with an appropriate thermometer.

Q. The foods will reheated before serving – why is cooling so important?

- A. Proper cooling prevents foods from being in the “Danger Zone” allowing heat resistant bacteria to grow. These bacteria survive the reheating process and can cause foodborne illness.

Q. Do foods like tuna salad prepared from room temperature ingredients or canned fruits need to be cooled?

- A. The food code requires temperature control for safety foods be cooled within 4 hours to 41°F