

Inspection Report Item 33: Proper Cooling Methods

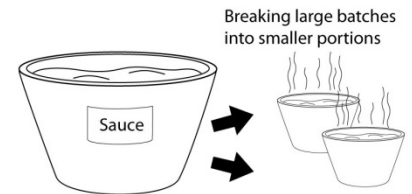
FDA Food Code References: 3-501.15

COOLING METHODS THAT SPEED COOLING OF FOODS

For video demonstration

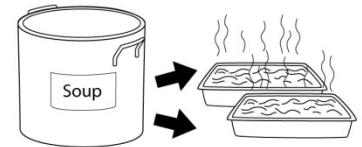
visit: <https://ia.foodprotectiontaskforce.com/videos/>

1. **CONTAINER TYPE and SIZE:** Move food to shallow metal pans. Glass and plastic are insulators so food cools more slowly.



2. **VOLUME:** Reduce large quantities into smaller amounts. Small batches in shallow metal pans cool faster.

3. **STIRRING:** Speed cooling by stirring. Stir foods every 15 minutes or every time you walk by.

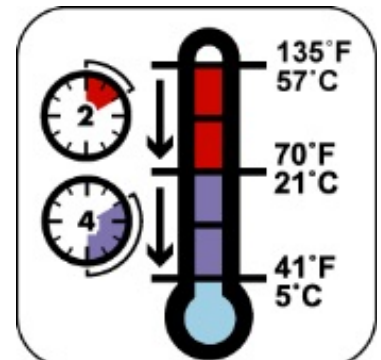


4. **ADD ICE OR COLD WATER** - as an ingredient AFTER cooking.

5. **AIR CIRCULATION:** To cool food quickly – chill it partially uncovered then cover once food is 41°F. Stacked pans block air circulation and hold heat. Use wire racks and spread food out – be sure not to block the fans.

6. **EQUIPMENT:** Put food container in ice-water baths or use an ice wand to speed cooling.

7. **MONITORING:** Monitor cooling temperatures with a thermometer. It is recommended to document the process.



8. **CORRECTIVE ACTION:** If you fail to meet any of the time temperature parameters for cooling the food must be thrown away. During the first cooling stage (135°F-70°F) if you know your product will not cool in 2 hours, but it hasn't passed the 2 hour time limit you may reheat it to 165°F one time and attempt the cooling process again.