

Facility:

If you require any assistance please call 514-700-1567

<b>Why</b>	Pathogenic bacteria and toxins may be produced when cooling food too slowly with the potential to cause food borne illness and potential death. The larger the batch of food the longer it will take to cool.		
<b>Who</b>	Employees responsible for cooling food products. – Other _____		
<b>When</b>	– Whenever you are cooling Potentially Hazardous Foods (PHFs).		
<b>Where</b>	– Ice bath	– Commercial reach-in Freezer	– Walk-in freezer
	– Walk-in cooler	– Blast chiller	– Water spray tunnel
	– Air cooling tunnel	– Other	
<b>How</b>	For All foods:		
	– Make sure there is adequate air circulation around containers.		
	– Do not cover until food is cooled, then cover.		
	– Stir foods to cool them faster and more evenly.		
	– Do not overload the capacity of refrigeration units / freezers.		
	– Use a clean and calibrated thermometer to check the temperature at the center of the food. Make sure that it reaches <b>70°F / 21°C</b> within 2 hours, and <b>41°F / 5°C</b> within an additional 4 hours.		
<b>Thin Liquids</b>	– Other		
	– Modify recipes to use cold water or ice.		
	– Divide food into smaller batches or portions.		
	– Use cooling wand/ice bath or cold running water and stir frequently.		
	– Put in shallow containers (<2" thick) and refrigerate or freeze.		
<b>Thick Liquids</b>	– Other		
	– Modify recipes to use cold water or ice.		
	– Divide food into smaller batches or portions.		
	– Use cooling wand/ice bath or cold running water and stir frequently.		
	– Put in shallow containers (<2" thick) and refrigerate or freeze.		
<b>Semi Solids</b>	– Other		
	– Divide food into smaller batches or portions.		
	– Put in shallow containers (<2" thick) and refrigerate or freeze.		

Comments:	Authorized Signature::
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<b>Solids</b>	– Divide food into smaller batches or portions.	
	– Put in shallow containers (<2” thick) and refrigerate or freeze.	
	– Other	
<b>Cooling Log</b>	Record times and temperatures during cooling:	– Every time
		– Hourly
		– Daily
		– Weekly
		– Other
<b>Corrective actions</b>	– Throw away food if the cooling times and temperatures have not been reached.	
	<b>OR</b>	
	– If food has not cooled in the proper time/temp, immediately reheat food and begin the process again (only reheat once to 165°F / 74°C).	
	– Make sure that refrigeration unit is adequate to support food volume and cooling method, and is not overloaded.	
	– Check that the refrigeration unit is operating properly.	
	– Throw out PHF held at room temperature for more than 4 hours.	
	– Throw out food if proper procedure not followed or cooling time/temps were not reached.	
– Other		
<b>PIC Verification</b>	– Spot check cooling procedures and temperatures for each item.	
	– Thermometers are used and calibrated.	
	– Other	

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