

STANDARD OPERATING PROCEDURES

FACILITY: _____

SUBJECT: COOLING POTENTIALLY HAZARDOUS FOOD

Cooked potentially hazardous food shall be cooled in two steps: From 135°F to 70°F; within 2 hours, then from 70°F to 41°F or less within 4 more hours,.

Cooling methods include:

1. Placing food in shallow pans
2. Separating food into smaller or thinner portions.
3. Using rapid cooling equipment (ice paddle).
4. Stirring food in a container placed in an ice bath.
5. Adding Ice as an ingredient to the recipe.
6. Using metal containers instead of plastic.

* Cover food loosely or leave uncovered to help cool faster.

* Discard food that has not been cooled in the required time.

* Don't use equipment to cool food unless the equipment has the ability to cool the food in the required times.

List the foods you will be cooling on the line next to the method you will be using.

- Walk-in Cooler (1,2):(list foods) _____
- Ice Paddles (3,4):(list foods) _____
- Blast Chiller (3):(list foods) _____
- Walk-in Freezer (3):(list foods) _____
- Ice Bath (4):(list foods) _____
- Other (5,6):(please describe and list foods) _____

Who will make sure cooling potentially hazardous food procedures are followed? (PIC, Manager, etc)

How will cooling times and temperatures be monitored to insure the food is cooled within the required time? (temperature logs, etc.)

How will problems be corrected? If employees are observed not following procedures for cooling potentially hazardous food, how will the problem be addressed and by whom? What will be done with food that is improperly cooled?

Date Created: _____

By: _____

Last Revised: _____

By: _____