

Why is my food not cooling quickly?

Covered while cooling



Cooling in large deep containers



Holding equipment used for cooling



Cooling at room temperature



On May 1, 2005 the Deseret News printed an article that cited the most commonly identified critical violations found in food establishments throughout Salt Lake County. In January 2006, The Bureau of Food Protection completed a second analysis. The most commonly cited violations are listed below:

1. Food Contact Surfaces Clean to Sight & Touch
2. Hot and Cold Holding
3. Separation, Packaging, Segregation of Raw Animal Foods
4. Storage, Separation of Toxics/Chemicals
5. Eating, Drinking or Using Tobacco
6. Contamination by Employee Hands
7. When to Wash Hands
8. Chemical Sanitization

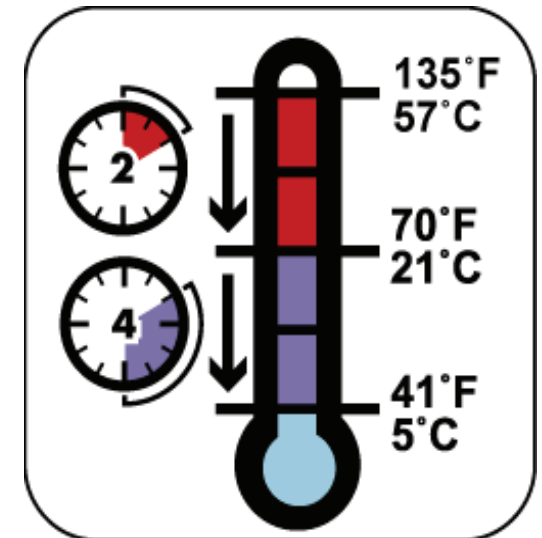
Brochures have been developed for each of these eight commonly cited critical violations. An additional brochure discusses “Cooling Potentially Hazardous Foods”.

These brochures are part of a goal to reduce critical violations in food establishments and have been developed to aid you in correcting critical violations in your establishment.

For further information or questions concerning food safety contact:

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Preventing Foodborne Illness Through Proper Cooling



Why Should I Cool Food Quickly?

Cooling food quickly prevents growth of harmful bacteria. Improperly cooling Potentially Hazardous Food is a leading cause of food poisoning. Every year in the United States food poisoning leads to:

- 76 million illnesses
- 323,000 hospital visits
- 5,000 deaths

Source: Centers for Disease Control (CDC)

Tips

Always have a probe-type thermometer on hand to check the temperatures of cooling food.

Always have ambient thermometers inside refrigeration equipment and check them at least once per shift.

Maintain refrigeration equipment in good working condition so that it is able to quickly cool food.

Cooling Potentially Hazardous Food

Potentially Hazardous Foods (PHF) are foods in which bacteria will grow rapidly if temperature is not controlled properly. These include:

Any raw or cooked meat & other products of animal origin: beef, chicken, pork, fish, seafood, eggs

Cooked Foods: potatoes, rice, beans, pasta, vegetables, sauces, salsa

Dairy Products: milk, cheese, dairy-based sauces.

Time & Temperature

Within the First 2 Hours:

Cool to 70°F

AND

In a total of 6 Hours:

Cool to 41°F



You have a total of **6 hours** to cool PHF to **41°F**, provided PHF reaches **70°F** within the first **2 hours**.

PHF ingredients that are prepared at room temperature, such as canned meats, must be cooled to **41°F** within **4 hours**.

Proper Cooling Methods

PHF will cool quickly if you use these methods:

For All Foods

Shallow Pans



Placed inside

Refrigeration Equipment



For Liquid Foods

Ice Water Bath



OR

Ice Stick

