

Cooling Down Foods – Tracking Chart

Cooling Food

- Cooling temperature starts at 135°F under mechanical refrigeration.
- Cool from 135°F to 70°F in 2 hours, then from 70°F to 41°F in 4 hours. (**Ambient cooling**).
- If the temperature is more than 70°F in 2 hours, **reheat to 165°F and start over**. Reheating can only be done **ONE** time.
- Once at 70°F, cool down to 41°F in 4 hours.
- Once at 41°F, it's ready to be covered, labeled, dated, and stored under mechanical refrigeration.
- Total cooling time cannot exceed 6 hours or **food must be discarded**.

Tips for Speeding up the Cooling Process

- Use ice bath by placing a smaller pan of food inside a larger pan filled with half ice and half water, stirring frequently.
- Use ice wand with frequent stirring.
- Add ice as part of the ingredients.
- Place pan in coolest part of the refrigerator loosely covered or uncovered.
- Divide large food quantities into smaller portions.
- Spread thick foods into thin layers.
- Use of metal pans is preferred.

Date	Food	Start Time & Temp	After 1 Hour	After 2 Hours	135°F to 70°F in 2 Hours?	After 3 Hours	After 4 Hours	After 5 Hours	After 6 Hours	70°F to 41°F in 4 Hours?	Corrective Actions?	Employee	Verified By Manager
Example: 1/1/19	Beef Stew	8am 135°F	9am 100°F	10am 70°F	If Yes, Continue If No, Reheat	11am 60°F	12pm 50°F	1pm 45°F	2pm 38°F	Yes Cover, Label, Date	NONE	AB	CD

Cooling Down Foods – Tracking Chart Ambient Temperatures Only

Cooling Food

- Prepared or received foods must be cool down to 41°F in 4 hours.
- Once at 41°F, it's ready to be covered, labeled, dated, and stored under mechanical refrigeration.
- Total cooling time cannot exceed 4 hours or **food must be discarded.**
- Examples of commonly cooled ambient food items include: Cut leafy greens, tomatoes, cut melon, salad dressings, sandwiches, deli salads, and deli meats.

Tips for Speeding up the Cooling Process

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- Use ice wand with frequent stirring.
- Add ice as part of the ingredients.
- Place pan in coolest part of the refrigerator loosely covered or uncovered.
- Divide large food quantities into smaller portions.
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Date	Food	Start Time & Temp	After 1 Hour	After 2 Hours	After 3 Hours	After 4 Hours	70°F to 41°F in 4 Hours?	Corrective Actions?	Employee	Verified By Manager
Example: 1/1/19	Tuna salad	8am 64°F	9am 52°F	10am 45°F	11am 42°F	12pm 38°F	Yes Cover, Label, Date	NONE	AB	CD