Cooling Foods

General Cooling Instructions:

- Cool foods from 135°F to 70°F within 2 hours
- Cool foods from 135°F to 41°F within 6 hours total

OR

- Cool using 2-inch depths, uncovered in approved cooling equipment maintaining an ambient temperature of 41°F or less.

Ice Bath Cooling for Liquid Foods:

- Fill food preparation sink full of ice and add water
- Place container of food into the ice and water so ice is above the level of the food
- Replace ice as it melts
- Stir food every 10-15 minutes
- Check temperature of cooling food each time you stir
- Do not remove food from ice bath until the temperature is 41°F or less
- Place food into the refrigerator only after the food has cooled to 41°F or less

Cooling Intact Meats:

- Reduce to portions no thicker than 4 inches
- Spread out pieces on a sheet pan
- Place the sheet pan in the walk-in cooler, uncovered

Use your thermometer to ensure food has cooled to 41°F or below, then cover food.