

## Cooling Procedures- Monitoring Chart

<b>Cooling Procedures</b> <ul style="list-style-type: none"> <li>Cool from <b>135°F to 70°F in 2 hours</b>, then from <b>70°F to 41°F in 4 more hours</b>. The entire process must be completed in 6 hours.</li> <li>Cooling documentation needs to begin when product is at 135°F.</li> <li>If the temperature is more than 70°F in 2 hours, reheat to 165°F and start over.</li> <li>Reheating can only be done <b>one</b> time.</li> <li>When the product reaches 41°F, cover, label, date and store appropriately.</li> <li>The entire process must be completed in 6 hours or food must be discarded.</li> </ul>								<b>Tips for Speeding up the Cooling Process</b> <ul style="list-style-type: none"> <li>Use the ice bath method by placing a smaller pan of food inside a larger pan filled with half ice and half water, stirring frequently.</li> <li>Use an ice wand/paddle with frequent stirring.</li> <li>Add ice as part of the ingredient.</li> <li>Place pan in coolest part of the refrigerator or walk in cooler loosely covered or uncovered.</li> <li>Divide large food quantities into smaller portions.</li> <li>Spread thick foods into thin layers and place in refrigerator.</li> <li>Use of metal pans is preferred, as they cool food faster than plastic.</li> </ul>							
Date	Food	Start Time & Temp (135°F)	Temp 30 minutes later	1 hour	1-1/2 hours	2 hours	135°F to 70°F in 2 hours? If NO, reheat	3 hours	4 hours	5 hours	6 hours	70°F to 41°F in 4 hours?	Corrective Actions?	Employee	Verified by Manger

For more information please contact Environmental Health Services at the Flathead City-County Health Department  
406.751.8130 or flatheadhealth.org

