

Recommended Cooling Procedures

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When cooling batches or pieces of hot potentially hazardous foods, reduce the size or volume of the hot food, and place smaller amounts into shallow pans.

Cool hot food from 135° to 70° F or less within two (2) hours and 41° F or less within another four (4) hours.

- Place the pans in larger pans of ice or in an ice bath inside a food prep sink, stir the food as it cools, then place the food in shallow pans in a refrigerator. **Solid food should be placed in pans no deeper than two inches, liquid foods in pans no deeper than three inches.**
- Place pans in the refrigerator on shelves with good air circulation. Cover pans loosely to maintain airflow, and then tightly cover once food product has been cooled completely.
- Place the food in a quick chill blast chiller, tumbler chiller, or



cold- kettle to cool. Never use the freezer to cool foods.

- Use ice filled wands to stir food, or add ice as an ingredient to aid in the cooling process.
- Label stored foods with the use-by date of not more than seven (7) days, discard it if it goes beyond 7 days.
- Record cooling times required for each type of food prepared and add the cooling procedures to the recipe procedures.

Holding Cold Food

- Use only cold holding equipment that maintains the food at 41°F or less.
- Hold ready-to-eat cold foods in containers, pans or plates, never directly in contact with ice. Ice chilling systems should drain liquid away from the food.



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