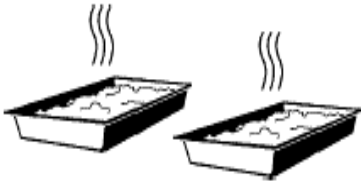
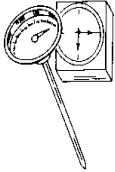




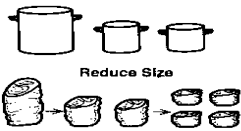
**St. Charles County Government
Department of Community Health and the Environment**

1650 Boone's Lick Road
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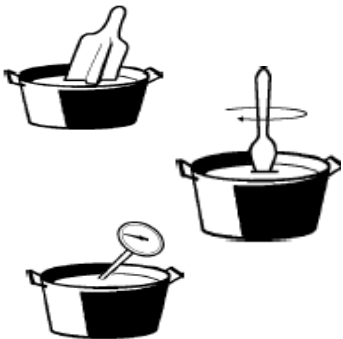
Cooling Potentially Hazardous Foods Properly



Ice-Water Bath



Reduce Size



KEY ELEMENTS

- Hot foods must be cooled from 135°F to 70°F within 2 hours, and from 70°F to 41°F within additional 4 hours
- Reduce the volume/mass of food
- Stirring hot foods increase the cooling rate
- DO NOT cool foods at room temperature
- CHECK the TEMPERATURE periodically and stir, to be sure it reaches 41°F in 6 hours

METHODS:

Shallow metal pans

- Leave pan partially uncovered
- Refrigerate immediately
- DO NOT stack hot pans – allow for air flow
- Stir frequently during cooling

Ice Bath – Must use ice and water.

- Divide product into 1 gal. Containers
- Immerse product pan to depth of product in sink or larger pan
- Stir often/agitate
- Refrigerate immediately

Small Portions – reduce the mass

- Divide food into smaller pans
- Cut or slice portion of meat

Use Freezer Stick

- Pour hot liquid into a large pot, then stir the liquid with a freezer stick every 15 minutes
- Additional freezer sticks may be need to reach 70°F within 2 hours. Leave a freezer stick in pot and place into walk-in cooler

Improper cooling cause Food Borne Illness!