

Cooling Methods






According to section 189 of the Marion County Code, measures must be taken to ensure quick cooling of potentially hazardous foods. One or more of the following cooling methods should be used.

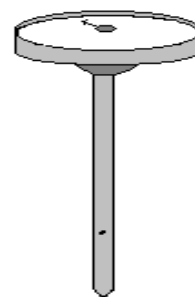
PROCEDURE:

 COOL HOT FOODS FROM 135° F TO 70° F WITHIN 2 HOURS and

 FROM 70° F TO 41° F WITHIN 4 MORE HOURS

COOLING METHODS:

-  ICE-WATER BATH
-  SHALLOW PANS (fill 2-3" deep)
-  REDUCE PORTION SIZE
-  BLAST CHILLER
-  FROZEN STIR STICK



- *Remember
- Use an accurate thermometer to measure progress
 - Remove lids and stir often during the cooling process
 - Do not stack containers while cooling