



Cooling

Proper Cooling Temperatures will prevent microbial growth by helping limit the time food is exposed to the temperature danger zone.

Cooling methods: Cool food rapidly using one or more of the following cooling methods:

- Place food in shallow pans
- Separate food into smaller or thinner portions
- Place containers in an ice water bath and stir frequently
- Use metal containers
- Add ice as an ingredient
- Use rapid cooling equipment, such as blast chillers
- Use cleaned and sanitized ice wands
- Use other effective methods

When using cold holding equipment to cool food, provide space for airflow between and around containers. Always protect food from contamination.

Safe Cooling Times and Temperatures

- TCS food must be cooled from 135°F to 70°F within 2 hours and completely cooled to 41°F or below within 6 hours.
- TCS food prepared from ingredients at room temperature must be cooled to 41°F or below within 4 hours.

RICHMOND COUNTY HEALTH DEPARTMENT

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Cooling Video

