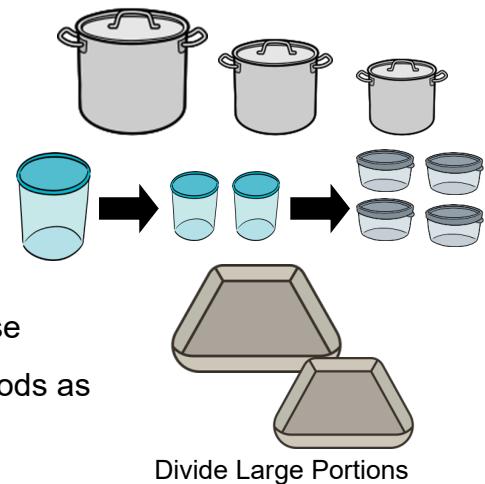


COOLING

Why Is Proper Cooling Important?

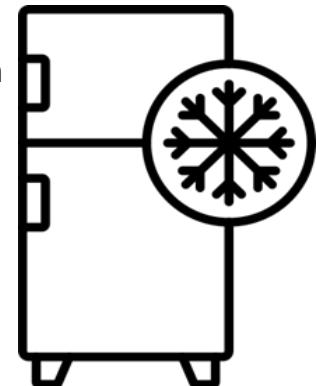
- Improper cooling of potentially hazardous foods is a major cause of foodborne illness.
- Proper Cooling helps prevent the rapid growth of disease causing microorganisms that are naturally present in foods as well as those introduced through contamination.



Divide Large Portions

Cooling Procedure:

- Cool cooked potentially hazardous foods **from 135° F to 70° F within 2 hours and from 70° F to 41° F within 4 more hours.**
- Cool potentially hazardous foods that have been prepared from ingredients at room temperature to 41° F within 4 hours.
- Be sure to label **all** prepared and cooling potentially hazardous food with the date and time of preparation.
- Place containers of cooling foods in the cooling unit in a way which maximizes air circulation around the container.
- Store the container of cooling food loosely covered or uncovered if protected from overhead contamination.
- Use one of the cooling methods listed below to rapidly cool potentially hazardous foods.



Rapid Cooling Equipment
(Blast Chiller)

Cooling Methods:

- Reduce the mass of the food:** divide large portions of food into smaller containers, slice large roasts into smaller portions, transfer soups and other liquid foods to shallow pans no more than 4 inches deep.
- Use an ice water bath:** place container of food in a large container that contains ice and water, stir the food to reduce cooling time.
- Add ice** as an ingredient instead of water when preparing soups.
- Use rapid cooling equipment** such as a blast chiller, freezer, or ice "chill" stick.
- Chill ingredients** such as mayonnaise and boiled eggs before adding to salads.



Ice Water Bath



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