

Cooling Hot Foods *Quickly*

“Large quantities of potentially hazardous food must be rapidly cooled utilizing such methods as shallow pans, dividing the food into smaller or thinner portions, agitation, quick chilling, adding ice as an ingredient or the circulation of water external to the container of food so that the period of cooling from 140°F (60°C) to 70°F (21°C) does not exceed 2 hours and from 70°F (21°C) to 40°F (4.44°C) does not exceed 4 hours.” - NAC 446. 115 (Total of 6 hours)

“While common sense may suggest that the quickest way to cool food is to put it in the refrigerator, it is not. Refrigerators are designed to keep cold food cold. They usually do not have the capacity to cool food quickly.”

ServeSafe

Good

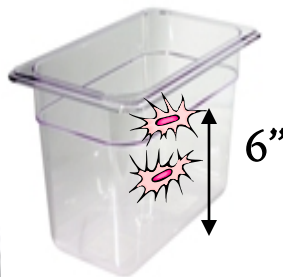


$CR = \frac{1}{2} (2^2) \rightarrow CR = \frac{1}{2} (4)$
 $CR = 2 \text{ Hours (to reach } 70^\circ\text{F)}$

Shallow Pans, Ice Baths and Stirring
Speed up the process!

Divide food into shallow pans and refrigerate uncovered! You may refrigerate immediately if doing so will not compromise the temperature inside your refrigeration unit.

Use of metal pans is recommended to increase cooling. During the cooling process, stirring or rotating food quickens cooling. Cover food after it reaches 40°F or below.



Too Thick

← It may take over 5 days for the center of these pots to cool.

ICE BATH

Good

Ice bathing is a process where a stock pot of hot food is placed into ice water. Ice wands are filled with water, frozen, then used to stir hot food. Combining these methods, ice bathing while stirring food with an ice wand, provides very effective cooling for soups, sauces, and beans.

