

COOL DOWN

NOTE: ALL COOLING PRODUCTS MUST BE LABELED WITH THE DATE AND TIME OF THE ONSET OF COOLDOWN. Never place a hot food product directly into the refrigeration unit. All temperatures must be recorded.

****POTENTIALLY HAZARDOUS FOODS MUST BE COOLED:**

- To 70°F within the first 2 hours. **Corrective Action:** *If not 70°F within 2 hours, reheat the product to 165°F, **ONCE** and attempt to cool down again.*

- And from 70°F - 41°F within 4 more hours. **Corrective Action:** *If 41°F is not reached within 4 more hours, product **MUST** be discarded.*

FOR SAUCES AND CASSEROLES

1. Product must be placed into a 4~inch metal pan or bowl.
2. Place pan into a properly sanitized sink. Surround pan with ice.
3. Stir the product frequently.
4. See **.

FOR SOUPS AND BROTHS

1. Product may be cooled as above.
2. Add ice directly to the food product for faster cool down.

FOR SOLID CUTS OF MEAT

1. Whole cuts of meat will be cut into quarters (Y4'S); single pieces of cooked chicken or fish will be placed whole onto a cookie sheet.
2. Loosely cover product and place into the freezer that is designated for cool down.
3. Once the product reaches 70°F within the first 2 hours place into refrigerator for further cool down.
4. See **.