

Wisconsin Food Code FACT SHEET



Recommended Cooling Procedures

Cool hot foods from 135°F to 70°F within 2 hours and within a total of 6 hours from 135°F to 41°F or less.

Cooling Food

When cooling batches or pieces of hot potentially hazardous foods (time/temperature control for safety foods), reduce the size or volume of the hot food, and place the smaller amount in shallow stainless steel pans.

Use one or a combination of the following methods:

- Place the pans in larger pans of ice or in an ice bath within a food prep sink, stir the food as it cools, then place the food in shallow pans in a refrigerator. **Solid food should be placed in pans no deeper than two inches, liquid foods in pans no deeper than three inches.**
- Place pans in the refrigerator on shelves with good air circulation. Cover pans loosely to maintain airflow, and then tightly cover once food product has been cooled completely.
- Place the food in a quick chill unit (blast chiller), tumbler chiller, or cold-jacketed kettle to cool. Never use the freezer to cool foods.
- Use ice paddles/wands to stir food, or add ice as an ingredient to aid in the cooling process.

- Monitor/Measure the temperatures every two (2) hours.
- Record cooling times required for each type of food prepared and add the cooling procedures to the recipe.

Holding Cooled Food

- Ensure you have an adequate number and capacity of refrigeration equipment to handle cooling and holding. Use only cold-holding equipment that maintains the food at 41°F or less.
- Label cooled foods that are going to be stored in refrigeration for greater than 24 hours with the date prepared or use-by date. If the food is not used within 7 days, discard it.



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