

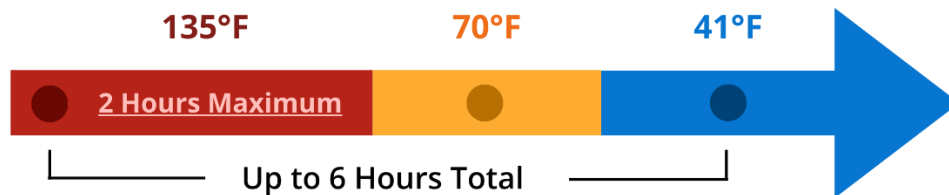
INFORMATIONAL BULLETIN No. 2021-19-8

Cooling and Reheating Food

Cooling Techniques

Failing to properly cool food is one of the leading causes of foodborne illness outbreaks.

- Prepared or heated potentially hazardous foods must be cooled rapidly from 135°F to 70°F to 41°F or below within six (6) hours in accordance with Section 114002 of the California Retail Food Code.
- A critical requirement is that food must be cooled from 135°F to 70°F within two (2) hours
- Potentially hazardous foods prepared from ingredients at ambient temperature must be cooled to 41°F within four (4) hours.
(Example: Diced tomatoes or canned tuna)



The following are rapid cooling methods that can be used alone or in any combination when cooling potentially hazardous food:

- Place liquids or semi-solid foods (stews, beans, rice, or sauces) in shallow, heat conducting pans.
- Separate the food into smaller or thinner portions
- Use rapidly cooling equipment such as a blast chiller
- Adding ice as an ingredient
- Use ice paddles
- Stir product frequently to quicken cooling
- Using containers that facilitate heat transfer (e.g. metal pans)
- Place pans uncovered in the refrigerator so air can circulate around the pan at all sides. Cover after the product temperature has reached 41°F or below.

Reheating

Failing to adequately reheat foods can cause foodborne illness. Reheat all previously cooked foods to an internal temperature of at least 165°F. Foods reheated in a microwave must be reheated to



at least 165°F. If the food is going to be held hot, reheat the product to 165°F prior to placing it into the hot holding unit.

*NOTE: This informational bulletin is a compilation of food safety rules regarding the given topic and is not designed to replace reading the California Health and Safety Code.