



Cooked Time/Temperature Control for Safety Food (TCS) shall be cooled:

- Within **2 hours** from **135°F** to **70°F**
- Within a total of **6 hours** from **135°F** to **41°F** or less

*****Cooling process must be monitored to verify compliance*****

Time/Temperature Control for Safety Food (TCS) cooled:

- Within **4 hours to 41°F** or less if prepared from ingredients at ambient temperatures, such as reconstituted foods and canned tuna.

Cooling Methods:

- Use of shallow pans
- Separating food into smaller or thinner portions
- Using rapid cooling equipment (blast chiller)
- Stirring the food in a container placed in ice water bath
- Using containers that facilitate heat transfer
(stainless steel)
- Adding ice as an ingredient
- Other effective methods (ice wands, etc.)



**Containers of cooling food should be stored uncovered
(if protected from overhead contamination),
or loosely covered and located to maximize heat transfer.**