



HAWAII STATE  
DEPARTMENT  
OF HEALTH

## **RECOMMENDED COOLING PROCEDURES**

*POTENTIALLY HAZARDOUS FOODS/TIME TEMPERATURE CONTROLLED FOR SAFETY (PHF/TCS) requiring refrigeration shall be rapidly cooled to an internal temperature of 41°F or below.*

***The PHF/TCS must be cooled from 135°F to 70°F within two (2) hours, continue cooling from 70°F to 41°F within four (4) hours.***

*Bacteria that cause foodborne illnesses can grow at temperatures between 41°F to 135°F. Proper cooling limits the time that the PHF/TCS are in this temperature range and will minimize the growth of harmful bacteria.*

**DIVIDE LARGE PORTIONS OF FOODS INTO SMALLER PORTIONS before placing them into the refrigerator.**

- Place foods into shallow pans no more than four (4) inches deep
- Refrigerate promptly
- Avoid stacking pans to allow for maximum air circulation
- Store foods partially covered or uncovered until they are cooled to 41°F
- Slice large cuts of meats or other solid foods into thin slices to allow maximum cooling

**COOL LIQUID TYPE FOODS (i.e. soups, sauces, stews. Etc.) BY USING AN ICE BATH**

- Place the container of hot food in a large sink with the drain closed
- Fill the sink with ice
- Add cold water to ice up to the level of food in the container
- Stir food frequently to promote even cooling
- Add ice as needed
- Check the food temperature with a calibrated, cleaned and sanitized thermometer
- Place the food into refrigerator when it reaches 41°F