

Active Managerial Control Policy: Cooling Sample Language

Why this is important: Safe cooling requires removing heat from food quickly enough to prevent microbial growth. Excessive time for cooling of time/temperature control for safety foods has been consistently identified as one of the leading contributing factors to foodborne illness.

Who does this apply to:	Example(s): All kitchen employees are responsible for implementing this food safety system as they may be asked to cool foods.
When will this be performed:	Example(s): Food may be cooled during all operational hours in addition to food preparation times outside of normal operational hours
Where does this take place:	Example(s): Food is to be cooled in the kitchen using the following equipment: Walk-in cooler, Double door reach-in coolers, and food prep sink
How is this completed:	Example(s): Upon completion of cooking, loose foods shall be put into 3-inch hotel pans and placed in an ice bath on worktables. Internal temperatures shall be taken of these foods every 15 minutes until it has reached 135F. At this point, a label with the date and time shall be placed on the pan and placed into the applicable cooler unit uncovered. Internal temperatures shall be taken of these foods every 30 minutes for the 1st 2 hours and then every hour for the next 4 hours.....If you have soups and use ice/ice wands, you can include that here. If your menu is extensive, you can categorize your menu items in a separate table and refer to this table in this section.
Corrective Action:	Example(s): If any food item is found to not meet the minimum cooking standards, immediate action must be taken and logged by staff. If food is not at 70F within 2 hours, the food shall be reheated to 165F for at least 15 seconds and the cooling process repeated. If food is not at 41F after 6 hours the food must be discarded.
Monitoring Steps:	Example(s): All internal food temperatures shall be logged into the log sheets provided at the cooler units. Any correction action steps taken should be included on the log sheets as well
Training of Staff:	Example(s): Food employees are required to read these food safety system procedures when they are hired. The kitchen manager then demonstrates the procedures for all employees; Refresher training is provided through daily/weekly tailgate discussions.
Verification of Policy:	Example(s): The kitchen manager will review log sheets daily to monitor cooling temperature process and respective correction. If mistakes of this food safety systems are repeated, changes to the training protocol or monitoring steps will be made based on observations and this food safety system will be updated accordingly