PROPER COOLING TEMPERATURES

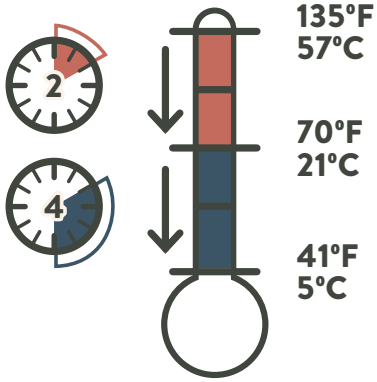
REGULATION 61-25: RETAIL FOOD ESTABLISHMENTS

South Carolina DEPARTMENT OF AGRICULTURE

Prevent microbial growth by helping limit the time that food is exposed to the temperature danger zone.

After cooking or heating, Time/Temperature Control for Safety (TCS) foods **must** be cooled quickly:

- From **135°F to 70°F** within **2 hours**, and
- From **70°F to 41°F** within **4 hours**

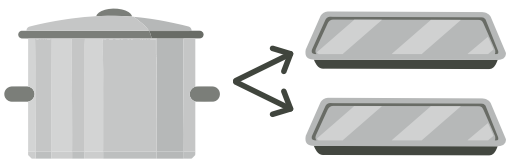


SAMPLE COOLING LOG

		FROM 135°F TO 70°F WITHIN 2 HOURS				FROM 70°F TO 41°F WITHIN 4 HOURS			
DATE	FOOD ITEM	START TIME	TEMP. (°F)	END TIME	TEMP. (°F)	START TIME	TEMP. (°F)	END TIME	TEMP. (°F)
07/01/2024	chicken	10 am	136°F	11:20 am	69°F	11:20 am	69°F	2:40 pm	40.7°F
07/01/2024	fried rice	9 am	135°F	10:15 am	71°F	10:20 am	70°F	noon	39.2°F
07/01/2024	beans	10 am	135°F	11:45 am	69°F	11:45 am	69°F	3:30 pm	40.7°F

COMMENTS:
Food items were rapidly cooled using an ice bath. Once target temperature (41°F) was reached, food was placed inside the refrigeration unit.

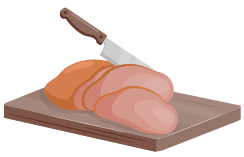
APPROVED COOLING METHODS



Divide large containers using a shallow metal pan

Stirring food consistently in an ice bath

Use an ice paddle or add ice as an ingredient



Cut into smaller portions

See Regulation 61-25 for complete requirements.

RAPID COOLING TEMPERATURE LOG TEMPLATE

Associate _____ Manager _____

		FROM 135°F TO 70°F WITHIN 2 HOURS				FROM 70°F TO 41°F WITHIN 4 HOURS			
DATE	FOOD ITEM	START TIME	TEMP. (°F)	END TIME	TEMP. (°F)	START TIME	TEMP. (°F)	END TIME	TEMP. (°F)

COMMENTS: