



## **Step 12 - Cooling & blast chilling**

### **Summary**

**Rapid cooling of cooked food is very important as many bacteria survive the cooking process, and will therefore multiply during the cooling process if this is not correctly controlled.**

### **What could happen?**

**Should bacteria multiply, it will mean that the food will no longer be safe to eat, resulting in the person who eats it contracting food poisoning.**

**If documentation is not maintained, this will mean that there will be a lack of evidence to show the correct cooling processes being undertaken.**

### **Procedure**

- After cooking, food must be cooled as rapidly as possible before being refrigerated. This period should be within 2 hours, it may be achieved using the blast chiller available.
- Food must not be put into a fridge until it has cooled to near ambient temperature. An exception to this is that small quantities of hot food can be put into a large walk-in refrigerator.
- As soon as food is cooled it should be stored below 5°C.
- Cooling times of a selection of foods should be recorded in the food safety record book.
- Hot food must not be put into the refrigerator.
- No hot food to be left out overnight.
- Food must be labelled to include food allergen info.

# Step 12 - Cooling & blast chilling HACCP Summary

## Hazard

- Multiplications of pathogens and / or germination of spores.
- May contain allergens.

## Controls

- Separation of raw and high-risk food and allergen free dishes.
- Rapid cooling, using the blast chiller.
- Only cover food in the refrigerator when below 5°C.
- Minimise weight and thickness of joints.
- Remove product from blast chiller and refrigerate immediately after chilling ensuring the food is date labelled and also includes relevant allergen info.
- Cool liquid foods in clean shallow trays.
- Cook small batches of food at a time to allow for rapid cooling.
- Food is labelled to include food allergen info and is covered and protected.

## Critical limits

- Cool from 63°C to 20°C (room temp) within 2 hours and then immediately refrigerated and subsequently cooled to below 8°C.
- Maximum depth of 65mm of gastronomes when placed into blast chiller.

## Checks and records

- Check core temperature of food using a calibrated, disinfected probe thermometer.
- Foods cooling should be documented in the 'Food Safety Record Book', in the 'Food Cooling Temperature Records', providing evidence that food cooling has taken place as safely as possible.

## Corrective action

- Discard contaminated food.
- Report to Head Chef.
- Discard food if not cooled and refrigerated within the specified time range.