



Standard Cooling Procedures

Guidelines for Developing Standard Cooling Procedures

Once a facility has demonstrated a consistent working knowledge of how to properly cool foods through cooling charts and inspector observation, the Allegheny County Health Department's Food Safety Program encourages the development of Standard Cooling Procedures. *NOTE: Once the necessary documentation has been submitted and approved by this Department, maintaining cooling charts on a daily schedule will no longer be required.*

The following information must be included in a Standard Cooling Procedure:

- A written statement that the required cooling standards are being met; i.e., 140°F to 70°F in 2 hours or less, and from 70°F to 41°F in 4 additional hours or less for a total cool-down time of 6 hours.
- A written step-by-step method that is to be used to cool each hot food (type and size of container, depth of food, refrigerator or freezer, stirring, use of ice, or other methods)
- A recent cooling chart for each of the foods cooled by these methods, which shows that the proposed method achieves the desired result.
- In the event that the cooling standard is not being met by the Standard Method, a corrective action plan for rapid cooling must be put in place. Please state corrective action plan (e.g., using an ice bath).
- A written statement that the information has been reviewed with all appropriate staff and they understand it; a copy of the approved procedure with supporting cooling charts needs to be kept on file at the facility. If you have any additional questions, please contact us.

Please call (412) 578-8044 or email us if you need further assistance.

Allegheny County Health Department

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