

Active Managerial Control Policy: Cooling

Business Name:

Effective Date:

Next Review Date:

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.

PROCEDURES

Who does this apply to:

[Critical Elements: Describe who is responsible for cooling foods in your food service establishment. Include these personnel in the development process.]

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When will this be performed:

[Critical Elements: Describe when cooling of foods is performed at your food service establishment]

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Where does this take place:

[Critical Elements: Describe where food is cooled at your food service establishment]

How is this completed:

[Critical Elements: Describe how food is to be properly cooled in your food establishment. Regulations 3-501.14 and 3-501.15 requires all foods to be cooled to sufficient applicable time/temperature relationships using acceptable methods]

Corrective Action:

[Critical Elements: Describe what corrective actions are taken if cooling temperatures are found below acceptable standards]

Monitoring Steps:

[Critical Elements: Describe how cooling temperatures are monitored at your food service establishment. If you use monitoring logs, describe their use here.]

TRAINING

Training of Staff:

[Critical Elements: Describe how food employees are trained on this policy and by whom. Instructions should include initial and applicable refresher training]

VERIFICATION

Verification of Policy:

[Critical Elements: Describe who is responsible for verifying the policy is being followed, how the verification process is conducted, and how adjustments are made if the policy is not working]