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Health Protection in Restaurants & Retail Eating Establishments

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Cooling

Improper cooling of potentially hazardous foods is a leading cause of foodborne illness and is often an overlooked food safety step. Foods that cool too slowly can result in the rapid multiplication of disease causing bacteria and toxins. Improper reheating or the presence of heat resistant toxins can result in a foodborne illness.

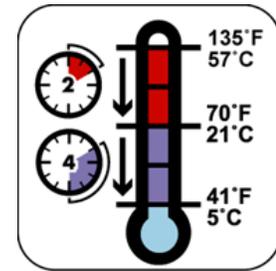
Temperature Danger Zone

- Bacteria grow best between 41°F and 135°F

Food Code Requirement (3-501.14)

Cooked potentially hazardous foods shall be cooled:

- From 135°F to 70°F within 2 hours
- To 41°F within 6 total hours



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Improper cooling is a **Priority Violation** commonly observed by inspectors. Many times kitchen staff understand the importance and believe they are properly cooling, but fail to verify that their methods are effective.

Common Cooling MISTAKES

- Cooling in large pots or containers – Food in the center will cool much slower than around the edges.
- Using plastic containers – Plastic is a poor conductor of heat compared to metal.
- Leaving food out at room temperature – Foods should be placed in a cold holding device or in a proper ice bath as soon as possible.
- Not verifying food temperatures with a thermometer – Foods cool at different rates and one method may work for some, but not others.



Cooling STRATEGIES

- Utilize walk-in or other facility freezers
- Split foods into shallow metal pans
 - 2 inch max depth for solid food
 - 4 inch max depth for liquids
- Keep containers uncovered or cover loosely
 - This is allowed during the cooling process.
- Use ice to speed up the process
 - Ice baths
 - Ice wands
 - Ice as an ingredient
- Monitor and record temperatures during the 6-hour window
 - Keep a written log.
 - Adjust methods for each food type as needed.





Inspector Perspective Trending Violations

The WI Food Code requirements are numerous and diverse, but some violations are cited more often than others. Recent observations by our inspectors indicate the following violations are trending upward.

1. Improper storage of employee food, drinks, & personal items

Employee items should be stored away from or under any facility foods, single service items, food equipment, or food contact surfaces. More and more, inspectors are finding personal items, especially drink cups, being stored on prep counters and other unapproved areas. Facilities should have designated employee storage locations away from or under food prep and storage areas. Designated areas in kitchens should be clearly marked.

2. Hand washing & gloves

Proper glove usage with ready-to-eat foods is critical to protecting customers and is a focus of our inspectors. One common oversight inspectors are observing with employees is the failure to wash and dry hands before putting on new gloves. Managers need to be more watchful of employees gloving and incorporate training when necessary.

3. Ice machine scoops

Sometimes referred to as the forgotten utensil, ice scoops are often found improperly stored or maintained.

- *Ice scoops* can be stored in the ice bin with the handle extended out of the ice or in an approved container.
- *Storage containers* need to be off the floor and of food safe construction.
- *Scoops and storage containers* need to be washed, rinsed, and sanitized every 24 hours.

Fun Food Facts



- Ripe **cranberries** will bounce like a rubber ball!
- **Cheese** is the most stolen food in the world. Around 4% of all cheese gets stolen and there is even a black market for it!



Food Riddle

“I am a bird, I am a fruit, and I am a person. What am I?” (answer below)



2019-2020 PERMIT RENEWALS

Renewal notices for the 2019-2020 permit year will be mailed out soon.

Fees are due by June 30, 2019.

- If received July 1st through July 10th - \$75 late fee
- If received July 11th through July 15th - \$100 late fee
- Facilities that do not renew by July 15th are subject to closure.

