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| **3-501.15 Cooling Methods.** |
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| (A) Cooling shall be accomplished in accordance with the time and temperature criteria specified under § 3‑501.14 by using one or more of the following methods based on the type of food being cooled: |
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| (1) Placing the food in shallow pans; Pf |
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| (2) Separating the food into smaller or thinner portions; Pf |
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| (3) Using rapid cooling equipment; Pf |
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| (4) Stirring the food in a container placed in an ice water bath; Pf |
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| (5) Using containers that facilitate heat transfer; Pf |
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| (6) Adding ice as an ingredient; Pf or |
|  |
| (7) Other effective methods. Pf |
|  |
| (B) When placed in cooling or cold holding equipment, food containers in which food is being cooled shall be: |
|  |
| (1) Arranged in the equipment to provide maximum heat transfer through the container walls; and |
|  |
| (2) Loosely covered, or uncovered if protected from overhead contamination as specified under Subparagraph 3‑305.11(A)(2), during the cooling period to facilitate heat transfer from the surface of the food. |