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| **3-501.14 Cooling.** |
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| (A) Cooked potentially hazardous food (time/temperature control for safety food) shall be cooled: Within 2 hours from 57ºC (135ºF) to 21ºC (70°F); P and |
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| (2) Within a total of 6 hours from 57°C (135°F) to 5°C (41°F) or less, or to 7°C (45°F) or less as specified under Subparagraph 3-501.16(A)(2)(b). P |
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| (B) Potentially hazardous food (time/temperature control for safety food) shall be cooled within 4 hours to 5oC (41oF) or less, or to 7°C (45°F) or less as specified under Subparagraph 3-501.16(A)(2)(b) if prepared from ingredients at ambient temperature such as reconstituted foods and canned tuna. P |
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| (C) Except as specified under ¶ (D) of this section, a potentially hazardous food (time/temperature control for safety food) received in compliance with laws allowing a temperature above 5oC (41oF) during shipment from the supplier as specified in ¶ 3‑202.11(B), shall be cooled within 4 hours to 5oC (41oF) or less. P |
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| (D) Raw eggs shall be received as specified under  ¶ 3-202.11(C) and immediately placed in refrigerated equipment that maintains an ambient air temperature of 7oC (45oF) or less. P |