

FOOD SAFETY NEWS YOU CAN USE!

Quick Chilling Foods FAQ's

Why do foods need to be quick chilled? Improper cooling of potentially hazardous foods is a major cause of foodborne illness.

A potentially hazardous food which is in the temperature danger zone (41° F-135° F) for a long period of time has a greater chance for bacteria to grow and thrive. Cooked foods must be cooled within established guidelines to prevent the growth of bacteria.

What are the guidelines to cool foods quickly?

- 1. Cool food from 135 °F to 70°F within two hours.
2. Continue the cooling process of the food from 70°F to less than 41°F within an additional 4 hours.
3. Prepared food must be labeled with the date and time of preparation in order to verify that foods are cooled within the acceptable time frame.
4. Cooling temperatures should be checked frequently and logged on a temperature log sheet.

- => Never cool foods at room temperature!!
=> Temperatures must be verified utilizing a clean and sanitized metal stemmed thermometer.

What are some ways to chill foods quickly?

- 1. Divide a large quantity of food into small portions in shallow pans. Place uncovered in the cooler, stirring food periodically until food is < 41° F.
2. Create an ice bath in a food preparation sink or food grade container by placing a large container of hot food in the ice/water bath. Stir frequently and change ice and water often.
3. Use an ice wand. Ice wands can be purchased through your food service vendor. Use the frozen ice wand to stir the hot product frequently until product reaches a temperature of <41°F.

What should I do if my food does not get to 70° F within two hours or less than 41° F in the additional 4 hours?

At each critical control point that is not achieved, the food MUST be reheated to 165 °F and the cooling process begun over.

Where do I find more information on proper cooling of potentially hazardous foods?

Go to www.mcdh.info and click on Environmental Health. You will see a link for food protection. From there you can print cooling logs and an educational brochure. For additional questions call 815-334-4585.

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Annual Food Establishment Training

In 2012, Department staff will conduct individualized food safety training at every Category I and II food establishment. You can let your inspector know if you have a specific training need. You may also request a group training for your facility. Establishments in good standing (no repeat critical violations or rating scores less than 80 in 2011) will be credited with one routine inspection.

Power Outages

Along with the snow and wind in 2011 came extended power outages. Power outages impact a food facility's ability to maintain product temperature, maintain hot water, etc.

In the event of a power outage, notify the Department. A facility without power or without hot and cold running water under pressure may not continue to operate.

- => Keep coolers and freezers closed. A closed refrigerator can maintain food temperatures up to several hours. A freezer may keep frozen foods frozen up to a day or two.
=> Do not accept a food delivery during a power outage.
=> Plan ahead. Have a generator lined up to keep your coolers and freezers running.
=> When power is restored, internal temperatures of all food must be verified. Potentially hazardous foods above 41° F for more than 2 hours must typically be discarded. Staff can provide specific direction in these circumstances.
=> Go to mcdh.info to view the Department's complete brochure regarding coping with utility interruptions.

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Important Information from:

**McHenry County Department of Health
Division of Environmental Health**

FOOD OPERATORS MEETING

The McHenry County Department of Health will host an informal food operators meeting. We encourage you to attend the meeting with any questions, comments or suggestions regarding the food program.

Topics can include:

- Inspection criteria (or issues)***
- Questions about food handling***
- New Temporary Food Permit exemptions***
- Cottage Food Law***
- Other food safety related topic/issue***

DATE: Monday March 12, 2012

TIME: 2:00 pm

**LOCATION: McHenry County Government Center
Administration Building
Conference Rooms B and C
667 Ware Road
Woodstock, IL 60098**

If you are unable to attend the meeting, you can direct any questions you may have either via phone call, email at MSEisele@co.mchenry.il.us or in writing.

If you have any questions or wish to discuss this further please do not hesitate to contact Mike Eisele at 815-334-4589

NOTE: This meeting is not a group training exercise.