FOOD ESTABLISHMENT TRAINING: Quick Chilling	Establishment #:	McHenry County Dept of Health 815-334-4585	
Establishment Name:	Risk Category 1	Time:	Date:

Training Objective: **Identify, evaluate and review facility quick chilling methods.**

	√	Onsite Examples/Recommendations
Does the facility cook and cool foods in large batches?		
Currently, how does the facility cool foods prepared in advance?		
Does the facility use a written HACCP Plan?		
Is cooling monitored by staff, and if so, are temps recorded on cooling logs?		

Monitoring requirements for HACCP cooling:

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All prepared, potentially hazardous foods must be rapidly cooled from 135°F to 70°F within 2 hours, and from 70°F to 41°F within 4 additional hours.	
Label foods with date and time of preparation.	

Methods for Quick Chilling:

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Ice Bath: Food is placed in an ice bath and minimal amount of water. The level of the ice water slurry shall be to the top of the product in container. Stir every 15 minutes. Monitor slurry level and replace melted ice.	
Ice Wand: The sanitized ice wand is placed in the center of the food that is to be cooled. Stir every 15 minutes, replace with another frozen ice wand if necessary.	
Transfer food to containers that are no greater than 4" deep or reduce to smaller size/quantity. Place uncovered in the refrigerator to continue cooling. Stir frequently and temp hourly.	
The food shall be stored with a date and time that cooling started as well as a use-by date, not to exceed 7 days. NOTE: Day 1 is the date the food is prepared.	
Pre-chill all foods prior to mixing together, use ice instead of water to mix.	

Provided HACCP Log/Training Materials? ☐

Training received by: _____ _____
Signature of Person in Charge Position

Training given by: _____
Signature of Environmental Health Practitioner

McHenry County Department of Health
Division of Environmental Health
2200 N Seminary Ave
Woodstock IL 60098
815.334.4585
www.mcdh.info