

COOLING

HAZARD ANALYSIS RECORD



HAZARDS



- Multiplication of food poisoning bacteria
- Cross-contamination
- Formation of spores
- Physical contamination
- Chemical contamination
- Allergen cross-contact

CONTROLS



- Blast chill protein foods, rice and legumes within 30 mins of cooking and cool to +5°C
- Portions do not exceed 50mm thickness or 2.5kg in weight
- High-risk foods are cooled at ambient for a maximum of 90 minutes
- If cooling at ambient, cover food and ensure area is free from cross-contamination hazards
- Label food and use within 72 hours
- Avoid allergen cross-contact

CHECKS



- Blast chill protein foods, rice and legumes until of +5°C or below core temperature is achieved
- Allow to cool at ambient for a maximum of 90 mins before refrigeration
- In the Republic of Ireland food must be cooled to below 10°C within 2 hours if cooling at ambient
- Complete the Food Production Record or the digital HACCP equivalent

CORRECTIVE ACTIONS



- Food cooled at ambient that is not refrigerated after 90 minutes must be discarded
- In the Republic of Ireland food cooled at ambient that exceeds 10°C after 2 hours must be served immediately or discarded.

GOOD HYGIENE PRACTICE



- Switch blast chiller on in advance
- Do not overload the blast chiller
- Breakdown meat and poultry to speed up cooling
- Spilt food into smaller portions and shallow containers
- Keep food covered where possible
- Place containers in cold/iced water and/or stir regularly to speed up cooling