



# RISK CONTROL PLAN COOLING TCS FOODS

This "Risk Control Plan" is a pledge by the manager of the food establishment to implement and maintain the actions described below in an effort to gain control over a specific hazard identified at the time of inspection. The plan should remain in effect for at least 14 days as outlined in the time period below. Failure on the part of management to implement and maintain this plan during the specified timeframe may result in enforcement.

## PART I: CODE REQUIREMENT [310:257-5-57(a)(1) & (a)(2)]

Cooked Time/Temperature Control for Safety Foods (TCS) shall be cooled from 135°F to 70°F within 2 hours, and from 135°F to 41°F within a total of 6 hours.

## PART II: DAILY CONTROL ACTIONS

- Manager, or designee, will monitor temperature of TCS foods at intervals of time that will allow for corrective action to be taken before the time limit is exceeded.  
*[Thirty (30) minute intervals recommended.]*
- Sanitize and use an appropriate food measuring device to monitor and verify temperatures.
- Use a method or combination of methods outlined below to achieve rapid cooling:
  - Placing the food in shallow pans
  - Separating the food into smaller or thinner portions
  - Using rapid cooling equipment
  - Stirring the food in a container placed in an ice water bath
  - Using containers that facilitate heat transfer
  - Adding ice as an ingredient
- Food containers placed in cooling or cold-holding equipment shall be:
  - Time stamped
  - Arranged in the equipment to provide maximum heat transfer through the container walls, and
  - Loosely covered (or uncovered if protected from overhead contamination) during the cooling period.
- A re-inspection for compliance will be conducted in approximately two weeks. This monitoring plan and all logs shall be available for review by the Health Department.

## PART III: CORRECTIVE ACTION WHEN CRITICAL TEMPERATURES ARE NOT MET

- If requirements for cooling are not met or not expected to be met within the two hour timeframe, food shall be rapidly reheated to 165°F and the cooling process started again.
- If the parameters are not met by the end of either cooling period, the foods shall be discarded.

As manager of \_\_\_\_\_

located at \_\_\_\_\_

I pledge to implement the provisions of this Risk Control Plan for the period of time from: \_\_\_\_\_ to \_\_\_\_\_

I decline to implement a Risk Control Plan designed to prevent the re-occurrence of specific hazards.

\_\_\_\_\_  
Owner/Manager Name & Signature Date \_\_\_\_\_

\_\_\_\_\_  
Regulatory Representative (witness) County \_\_\_\_\_ Date \_\_\_\_\_