WAC 246-215-03520 Temperature and time control—Cooling methods

(2009 FDA Food Code 3-501.15). (1) Cooling must be accomplished in accordance with the time and temperature requirements specified under WAC 246-215-03515 by using one or more of the following methods based on the type of food being cooled:

(a) Placing the food in shallow pans;
(b) Separating the food into smaller or thinner portions;
(c) Using rapid cooling equipment;
(d) Stirring the food in a container placed in an ice water bath;
(e) Using containers that facilitate heat transfer;
(f) Adding ice as an ingredient; or
(g) Other effective methods.

(2) When placed in cooling or cold holding equipment, food containers in which food is being cooled must be:

(a) Arranged in the equipment to provide maximum heat transfer through the container walls; and

(b) Loosely covered, or uncovered if using the alternative cooling provisions in WAC 246-215-03515 (1)(c) and if protected from overhead contamination as specified under WAC 246-215-03351 (1)(b), during the cooling period to facilitate heat transfer from the surface of the food.

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 13-03-109, §246-215-03520, filed 1/17/13, effective 5/1/13.]