

4626.0385 3-501.14 COOLING.*

A. Cooked potentially hazardous food shall be cooled:

(1) from 60 degrees C (140 degrees F) to 21 degrees C (70 degrees F) within two hours; and

(2) from 21 degrees C (70 degrees F) to 5 degrees C (41 degrees F) or below within four hours.

B. Potentially hazardous food shall be cooled to 5 degrees C (41 degrees F) or below within four hours if prepared from ingredients at ambient temperature, including reconstituted foods and canned tuna.

C. A potentially hazardous food received in compliance with laws allowing a temperature above 5 degrees C (41 degrees F) during shipment from the supplier shall be cooled to 5 degrees C (41 degrees F) or below within four hours.

Statutory Authority: *MS s 31.101; 31.11; 144.05; 144.08; 144.12; 157.011*

History: *23 SR 519*

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