

4626.0385 COOLING REQUIREMENTS. 3-501.14

A. Cooked TCS food must be cooled:

(1) within 2 hours from 135 degrees F (57 degrees C) to 70 degrees F (21 degrees C);^{p1}
and

(2) within a total of 6 hours from 135 degrees F (57 degrees C) to 41 degrees F (5 degrees C) or less.^{p1}

B. TCS food must be cooled within 4 hours to 41 degrees F (5 degrees C) or less, if prepared from ingredients at ambient temperature, such as reconstituted foods and canned tuna.^{p1}

C. Except as specified in item D, TCS food received in compliance with laws allowing a temperature above 41 degrees F (5 degrees C) during shipment from the supplier as specified in part 4626.0165, item B, must be cooled within 4 hours to 41 degrees F (5 degrees C) or less.^{p1}

Statutory Authority: *MS s 31.101; 31.11; 144.05; 144.07; 144.08; 144.12; 157.011*

History: *23 SR 519; 43 SR 295*

Published Electronically: *January 2, 2019*