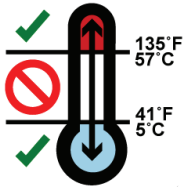


Proper Chilling & Holding



One of the most critical areas in deli food preparation is the proper chilling of hot foods. It is one of the most abused areas in hot food deli management. Ask your department manager what your role is in the proper chilling and cold holding of foods in your department. Then properly follow your store's policies and use this job aid as a helpful reminder of critical actions.

Danger Zone



To keep food safe, it must be kept out of the **Danger Zone [41°F – 135°F (5°C – 57°C)]**. This is the temperature range where bacteria multiply rapidly. Check with your manager for your store's specific temperature guidelines.

Image © International Association for Food Protection

Chilling

To effectively chill foods:

- Use ice paddles and add ice when appropriate.
- Divide large quantities into smaller units using shallow pans.
- Do not stack pans in refrigerators or coolers; air circulation is a vital ingredient in optimum chilling.
- Covers or lids should be loose or ajar so air can get to the product to cool it to 41°F (5°C) or below.
- When placing product in cooler be sure to separate raw products that could contaminate finished product.
- When the product has reached 41°F (5°C), or below, cover the product tightly.

Blast Chilling

A new food safety trend is the increased use of blast chillers to speed the cool-down process. Blast chillers are closed boxes or conveyor systems utilizing temperatures less than -20°F (-29°C) and air moving at 600-700 cubic feet per minute. This system quickly cools food through the Danger Zone. In your on-the-job training ask if blast chillers are part of your company's chilling system.

Refrigerated Holding



- Optimum temperature for holding food in a refrigerator or refrigerated display case is 32°F to 41°F (0°C to 5°C). Keep in mind that the case must be cold enough to keep food below 41°F (5°C).
- Pay attention to refrigerated display case load limits. If a case is over filled, room-temperature air will reach the product and raise the product's temperature.
- Monitor refrigerated case temperatures according to store policy. Your store's environment (humidity, temperature, and lights) can affect the performance of the refrigerated case.

Freezer Holding



- Optimum temperature for holding food in a storage freezer, 0°F (-18°C).

Disclaimer: The information presented in this Job Aid has been compiled from sources and documents believed to be reliable and represents the best professional judgment of International Dairy-Deli-Bakery Association (IDDBA). However, the accuracy of the information presented is not guaranteed, nor is any responsibility assumed or implied, by IDDBA for any damage or loss resulting from inaccuracies or omissions.