



Complex Process Chart
Cook, Cool, Reheat, Serve
Limit Time in the Danger Zone (41° F - 135° F)

MENU ITEM	RECIPE #	COOKING TEMP	COOLING TEMP	REHEATING TEMP
			Cool to 70°F in 2 hrs. or less and then to 41°F in 4 hrs or less	
			Cool to 70°F in 2 hrs. or less and then to 41°F in 4 hrs or less	
			Cool to 70°F in 2 hrs. or less and then to 41°F in 4 hrs or less	
			Cool to 70°F in 2 hrs. or less and then to 41°F in 4 hrs or less	
			Cool to 70°F in 2 hrs. or less and then to 41°F in 4 hrs or less	
			Cool to 70°F in 2 hrs. or less and then to 41°F in 4 hrs or less	
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			Cool to 70°F in 2 hrs. or less and then to 41°F in 4 hrs or less	

Control Measures

CCP:

- Cooking to destroy bacteria and other pathogens.
- Reheating for hot holding, if applicable.
- Cool quickly to prevent the growth of bacteria.
- Hot and cold holding and limiting time in the danger zone to inhibit bacteria.