

SECTION 2 - OPERATIONAL STANDARDS

OS/12: Blast chilling of food

1.0 Introduction

- 1.1 Blast-chilling is an effective procedure for the rapid cooling of food with a subsequent storage temperature range of 1°C and 5°C being effectively implemented and managed.
- 1.2 The storage and shelf-life of blast chilled food must not exceed 72 hours.

2.0 Procedure

- 2.1 Wet dishes such as; casseroles, pies, lasagne etc. must be kept to a maximum depth of 64mm/2½ inches to allow for effective chilling.
- 2.2 In any event the process of blast chilling must commence within 30 minutes upon completion of cooking.
- 2.3 Food must reach a core temperature of 3°C within 90 minutes of the chilling process commencing. **NB:** therefore in total the blast-chilling cycle must not take longer than 2 hours.
- 2.4 If whole cooked joints of meat/poultry are to be blast-chilled then the core temperature must be reduced to 10°C or below within 2 hours on commencement of the chilling process, for example the process must take no longer than 2½ hours, including the 30 minute resting period.
- 2.5 Where it is not practicable to chill joints of meat/poultry to 3°C within 90 minutes, one of two alternative methods can be put into operation:
 - slice hot, immediately after cooking and transfer the slices into the blast-chiller within 30 minutes of the joints leaving the oven. **NB:** this method may give rise to dehydration of the product during the chilling process.
 - immediately after the cooking process, chill the joints down to 10°C, this must be done within 2 hours of removal from the oven. Once this temperature has been reached the joints should be sliced in a temperature- controlled environment, on a clean slicer and transferred to the blast-chiller without delay.
- 2.6 If cooked joints are left over from a carvery service these must be cooled within 30 minutes on completion of service and blast-chilled using one of the above-mentioned procedures.
- 2.7 On completion of blast-chilling, all foods must be effectively covered, appropriately labelled and dated. A 'use-by' date of no more than 72 hours must be affixed; this will include the day of production/chilling and consumption.
- 2.8 The food must be placed immediately into a refrigerator capable of maintaining a constant temperature of 1°C to 5°C.
- 2.9 Throughout the blast-chilling process times and temperatures must be recorded in full, using the appropriate control sheet. Refer to **TM/09: Blast chilling of food.**

Version	Date of issue	Author	Endorsed by
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