**Section 760.150 Refrigerated/Frozen Storage**

a) Refrigeration units or effectively insulated units shall be provided in such number and of such capacity to assure the maintenance of potentially hazardous food at required temperatures during storage.

b) Each mechanically refrigerated unit storing potentially hazardous food shall be provided with a numerically scaled indicating thermometer, accurate to +3°F. The sensing element shall be located to measure the air temperature in the unit at a location that is representative of the air temperature in the unit. The thermometer scale shall be located to be easily readable. Recording thermometers, accurate to +3°F may be used in lieu of indicating thermometers.

c) Prior to July 1, 1996, potentially hazardous food requiring refrigeration after preparation shall be rapidly cooled to an internal temperature of 45°F or below. Effective July 1, 1996, potentially hazardous foods shall be rapidly cooled to an internal temperature of 41°F, unless the food is cooled to an internal temperature of 45°F, dated, and refrigerated at 45°F for no more than three days as specified in Section 760.120. Potentially hazardous foods of large volume or prepared in large quantities shall be rapidly cooled utilizing such methods as shallow pans, agitation, quick chilling, or water circulation external to the food container. Prior to July 1, 1996, potentially hazardous food to be transported shall be pre-chilled and held at a temperature of 45°F or below unless maintained in accordance with the hot storage requirements of this Part. Effective July 1, 1996, potentially hazardous food to be transported shall be pre-chilled and held at a temperature of 41°F or below unless maintained in accordance with the hot storage requirements of this Part.

1) Effective July 1, 1996, cooked potentially hazardous food shall be cooled:

A) From 140°F (60°C) to 70°F (21°C) within 2 hours; and

B) From 70°F (21°C) to 41°F (4.5°C), or below, within 4 hours or within a total of 6 hours.

2) Effective July 1, 1996, potentially hazardous food shall be cooled to 41°F (4.5°C) or below within 4 hours if prepared from ingredients at ambient temperature, such as reconstituted foods and canned tuna.

3) Effective July 1, 1996, fluid milk and milk products, shell eggs, and molluscan shellstock received in compliance with laws regulating the respective food during shipment from the supplier shall be cooled to 41°F (4.5°C) or below within 4 hours.

d) Potentially hazardous frozen foods shall be kept frozen and should be stored at an air temperature of 0°F or below except for defrost cycles and brief periods of loading or unloading.

e) Ice used as a cooling medium for food storage shall not be used or sold for human consumption.

f) Upon delivery, intact shell eggs shall be stored at a temperature of 45°F or less, prior to July 1, 1996. Effective July 1, 1996, upon delivery, intact shell eggs shall be stored at a temperature of 41°F or less, unless the eggs are dated and refrigerated at 45°F for no more than three days as specified in Section 760.120.

(Source: Amended at 20 Ill. Reg. 2201, effective January 20, 1996)