Reduced Oxygen Packaging (ROP) Using the Cook-Chill Method

Hold for 7 days at 41°F

● Time and temperature must be monitored electronically

● Product must be visually examined twice daily

● Discard after 7 days from the time the product was cooked

Which temperature will you maintain?

Note: All cook-chill processes require a HACCP Plan



Flathead City-County Health Department

Environmental Health Services

11035 1st Avenue West

Kalispell, MT 59901

www.flatheadhealth.org

406.751.8130

Labeling must contain the following:

● Product name

●Date product was packaged

● Dates if frozen after being held at 34°F or returned to 34°F

● Date removed from 34°F and held at 41°F.

41°F

Process requirements:

● Cook food to required temperature

● Fill and seal bags while food is ≥ 135°F

● Cooling:

○ 135°F-70°F within two hours

 ○ 70°F-41°F within four hours

● Food must be prepared and consumed within the same business entity

● Adhere to labeling requirements

●Hold for up to 7 days then discard

● Product cannot be cooled a second time to 34°F to extend shelf-life

● 7 days is included in the 30 day time limit

● Product can be transferred within the same business entity.

● Time/Temp must be monitored with verifiable electronic monitoring

If product is removed from 34°F and held at 41°F

Hold at 34°F for 30 days

● Time and temperature must be monitored electronically

● Product must be visually examined twice daily

●Discard product after 30 days

If product is frozen:

● Stops time

● 30 day time limit continues if held at 34°F after defrost

Process requirements:

● Cook food to required temperature

● Fill and seal bags while food is ≥ 135°F

● Cooling:

○ 135°F-70°F within two hours

 ○ 70°F-41°F within four hours

 ○ 41°F-34°F within 48 hours

● Food must be prepared and consumed within the same business entity

● Adhere to labeling requirements

34°F