

## HOW ARE COOK/CHILL FOODS HEATED?

- Foods can be heated directly in their casings in kettles, braising pans, steamers, or combi-ovens
- Foods can be removed from casings and combined (e.g. sliced meats plus gravy) and heated in an oven or steamer
- Foods can be served hot on a cafeteria line, on a central tray line, or in a conventional kitchen
- Foods can be plated chilled & heated individually via an “on-plate rethermalization system”

## FACTS

- The CCPC makes over 150 different products .
- The cook chill production center prepares traditional home-style comfort foods.
- The cook chill production center currently services 75 meal sites.
- Daily pounds produced = 25,000 lbs.
- Products have an extended refrigerated shelf life of 4-6 weeks.
- Cook chill products reduce food and labor costs.

The employees of the CCPC have developed this program with pride.



### COOK/CHILL PRODUCTION CENTER

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# COOK/CHILL PRODUCTION CENTER

NEW YORK STATE

OFFICE OF MENTAL HEALTH



Our cook chill system of manufacturing enables us to offer fresh, wholesome meals that are fully prepared, and meet the nutritional and budgetary needs of our patients and customers.

## WHAT IS THE COOK CHILL PRODUCTION CENTER?

The Cook Chill Production Center (CCPC) is a central food processing plant operated by the Bureau of Nutrition Services of the New York State Office of Mental Health (OMH).

The CCPC, operating since October of 1994, serves OMH facilities, other state agencies, government and Not- For –Profit agencies. Refrigerated trucks deliver food from Buffalo to Long Island.

Cook/Chill is a system which prepares large quantities of food with an extended shelf life. This extended life comes from the control of time and temperature.

- Food is cooked at pasteurization temperatures to kill harmful bacteria
- Food is chilled quickly (within one hour) to prevent bacteria growth
- Food is stored & shipped at 28-32°F



## WHY COOK/CHILL?

- Food tastes fresher and less energy is used in preparation, storage, and rethermalization.

- Labor normally devoted to food production can be reduced by about 50%.
- There is increased menu flexibility
- Kitchen staff can devote their time to other duties.
- Cook/Chill eliminates “peaks and valleys” in food production workloads
- Emergencies, such as weather or staff shortages, are more easily handled.

## HOW IS SAFETY & QUALITY ASSURED?

- The CCPC operates under USDA regulations & follows a HACCP plan to insure safety. (Hazard Analysis Critical Control Points).
- The CCPC tests new recipes & enhances existing ones.
- The CCPC lab tests for pH and viscosity. It prepares samples for microbial testing by an outside lab.
- All equipment is automated and temperatures are monitored.

## COOK/CHILL PRODUCTS

### Kettle Products

Food is prepared in automatic steam jacketed kettles, then pumped into plastic “casings” & tumble chilled from 180°F to 40°F in one hour.

### Examples are:

Vegetable soup	Pudding
Minestrone soup	Gravies
Beef stew	Macaroni & Cheese
Cheese Sauce	Fruit Compotes



### Cook Tank Products

Whole meats are sealed in plastic bags and cooked slowly in a water bath; at the correct level of doneness, chilled water is pumped in and cooked meat is held in a chilled state.

### Examples are:

Roast beef	Pork Oriental
Turkey Breast	Meatloaf
Fajitas	

## WHAT IS THE SHELF-LIFE OF THESE FOODS?

- Tumble chilled & cook tank products have a shelf life of four weeks or more.
- Specialty products have shelf lives of 1-2 weeks.
- Salads such as tuna salad, egg salad, and chicken salad have shelf lives of 15 days.