

COOL FOODS CORRECTLY!

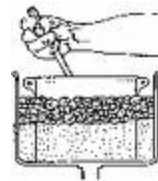
- *Hot foods must be cooled from 135° F to 70° F within 2 hours, and from 70° F to 41° F within 4 additional hours**
- *Never cool at room temperature!**
- *Uncover but protect all foods while cooling under refrigeration**
- *Properly cooling cooked foods will limit bacterial growth**



USE SHALLOW PANS



USE ICE WANDS OR ICE BATHS, AND STIR OFTEN



USE BLAST CHILLER OR REFRIGERATION



CHECK TEMPERATURES OF FOODS OFTEN!