

## **COOL FOODS CORRECTLY!**

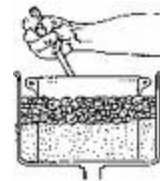
- \*Hot foods must be cooled from 135° F to 70° F within 2 hours, and from 70° F to 41° F within 4 additional hours**
- \*Never cool at room temperature!**
- \*Uncover but protect all foods while cooling under refrigeration**
- \*Properly cooling cooked foods will limit bacterial growth**



### **USE SHALLOW PANS**



### **USE ICE WANDS OR ICE BATHS, AND STIR OFTEN**



### **USE BLAST CHILLER OR REFRIGERATION**



**CHECK TEMPERATURES OF FOODS OFTEN!**