

PROPER COOLING PROCEDURE FOR HOT FOODS

FOODS MUST BE COOLED FROM 135°F TO 70°F WITHIN 2 ☉ HOURS.

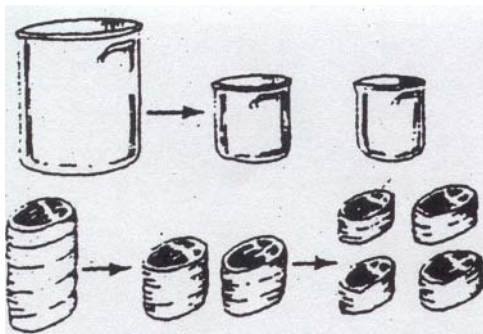
AND

COOLED to 41°F WITHIN A TOTAL OF 6 ☉ HOURS.

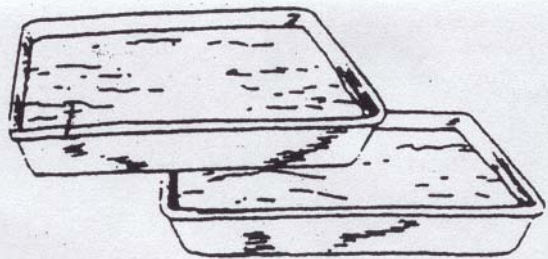
PROPER COOLING METHODS

Place foods under refrigeration (41°F) and follow the methods below ↓

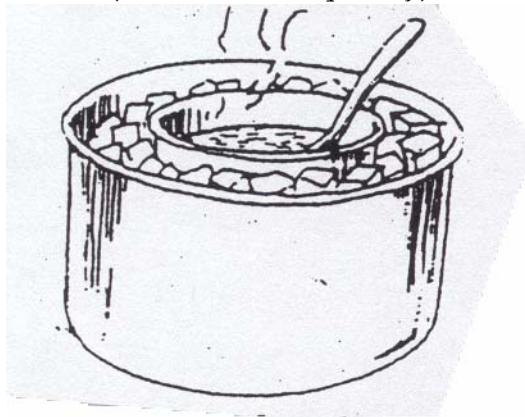
REDUCE FOOD MASS



PLACE FOODS INTO SHALLOW PANS



PLACE FOODS IN A CONTAINER FILLED WITH AN ICE-WATER MIXTURE
(Stir Foods Frequently)



Measure temperatures frequently and record times and temperatures on a designated form.



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