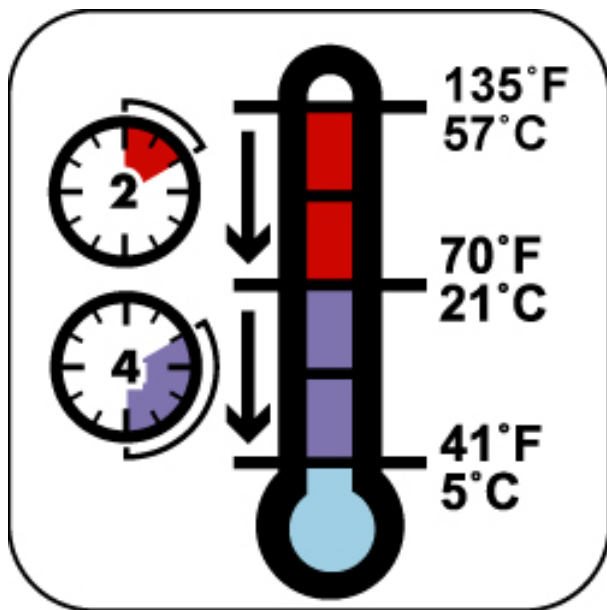


Cool it Quickly

Cooling hot foods rapidly is important to keep bacteria that can cause illness from growing in food.



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Foods may be cooled with either method:

1. Shallow pan cooling:

Two-inch deep layer of food in an uncovered pan refrigerated at 41°F.

2. Two-tier time and temperature cooling:

- Cool from 135°F to 70°F within 2 hours.
- Cool from 70°F to 41°F within 4 hours.