Proper Cooling Methods

Techniques to use to prevent germs from growing in your food!

IMPORTANT!!
All hot food must be cooled from 135°F to 70°F in 2 hours or less, then from 70°F to 41°F in 4 hours or less.

ICE BATH
ICE WAND
SHALLOW PANS
(NOT DEEPER THAN 2 INCHES)
BLAST CHILLER

UNIVERSAL FOOD
SAFETY SYMBOL

Pickaway County General Health District
Environmental Health Division
110 Island Road, Circleville, OH 43113
740-477-9667 EXT. 225