

Proper Cooling Methods

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.

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



ICE BATH



ICE WAND

UNIVERSAL FOOD



SAFETY SYMBOL

135°F	57°C
70°F	21°C
41°F	5°C

The safety symbol features a thermometer with a red-to-blue gradient. To its left are two circular gauges: the top one shows a '2' and the bottom one shows a '4', representing the 2-hour and 4-hour cooling time limits. Arrows point from the gauges to the corresponding temperature points on the thermometer.



SHALLOW PANS
(NOT DEEPER THAN 2 INCHES)



BLAST CHILLER



Pickaway County General Health District
Environmental Health Division
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