

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.

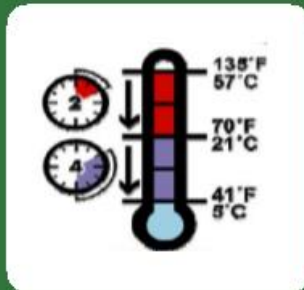


ICE BATH



ICE WAND

UNIVERSAL FOOD



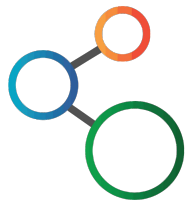
SAFETY SYMBOL



SHALLOW PANS
(NOT DEEPER THAN 2 INCHES)



BLAST CHILLER



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