COOL FOODS SAFELY

Keep germs from growing in your food...Use proper cooling methods!

1. Ice Bath
2. Ice Wand
3. Shallow Pans (not deeper than 2 inches)
4. Blast Chiller

IMPORTANT

Cool all hot foods from 135°F to 70°F in 2 hours or less then from 70°F to 41°F in 4 hours or less!