

# COOL FOODS SAFELY

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

## 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!



1 Ice Bath



2 Ice Wand



3 Shallow Pans  
(not deeper than 2 inches)

Blast  
Chiller



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