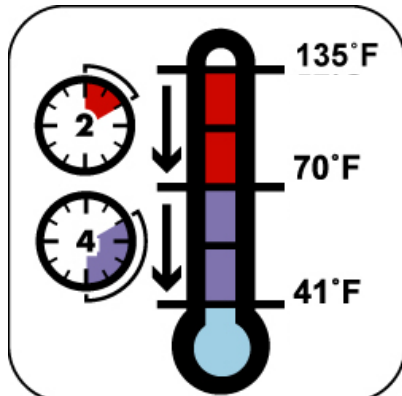


# PROPER COOLING METHODS



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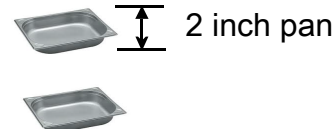
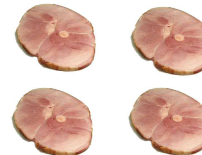
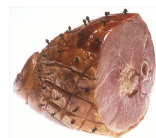
**Foods must be cooled from:**  
**135° F to 70° F within 2 HOURS**  
**and**  
**70° F to 41° F within another 4 HOURS.**

**FOODS MUST BE PLACED UNDER REFRIGERATION  
AND COOLED BY ONE OF THE FOLLOWING METHODS:**

**STIR IN AN ICE BATH OR  
SHALLOW PAN WITH ICE.**



**DIVIDE FOODS INTO SMALLER PORTIONS  
THEN REFRIGERATE AND CHILL.**



**USE AN ICE  
WAND  
OR ADD ICE  
(LIQUIDS)**



**BLAST CHILLER.**



**USE TEMPERATURE LOGS !**