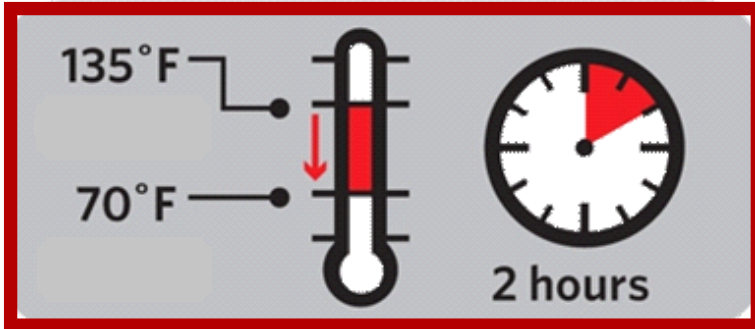


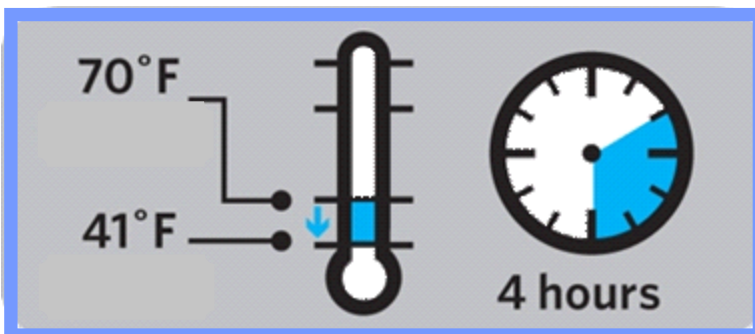
PROPER COOLING TEMPERATURES

135° F to 70° F → 2 hours



Foods must be cooled from 135°F to 70°F within 2 hours and

70° F to 41° F → 4 hours



and

Foods must be cooled from 70°F to 41° F with the next 4 hours.

Proper cooling requires all food to be cooled **UNDER REFRIGERATION.**

Foods may NOT be cooled at room temperature!

You are required to regularly take temperatures of foods that are cooling and ensure foods are being properly cooled.



Use temperature Log Sheets !