

COOL FOODS SAFELY!

Keep **germs** from growing in your food

Use proper cooling methods



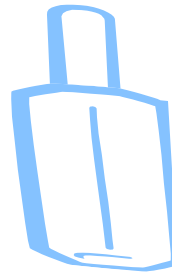
1

Ice Bath



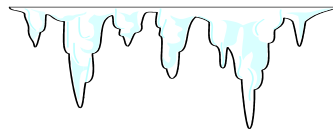
2

Ice Wand



4

Blast Chiller



3

Shallow Pans

(not deeper than 2 inches)



FOOD SAFETY PROGRAM

Zanesville-Muskingum Co Health Department
205 N 7th St
Zanesville, Ohio 43701
(740) 454-9741

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