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

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!