

COOLING FOOD

Cool foods fast to help keep your customers safe.

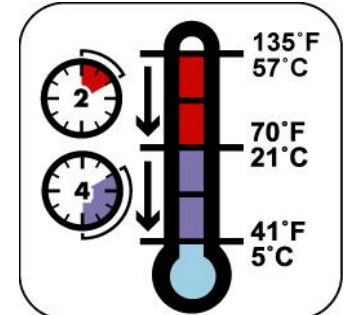
What are the rules?

Cool Hot Foods:

- From 135°F to 70°F within 2 hours
- To 41°F within 6 hours total

Cool Foods Made From Room Temperature or Cold Ingredients:

- To 41°F within 4 hours



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How do I cool food fast?

DO THIS



DON'T DO THIS



Split food into shallow metal pans (not plastic).

- Thick foods: max. 2" deep
- Thin liquids: max. 4" deep



Keep uncovered or only loosely covered until 41°F.

Use ice.

- Ice bath – stir often
- Ice wands – change when melted
- Add ice as an ingredient



Cut foods into smaller pieces.



Use a thermometer to be sure food is $\leq 41^\circ\text{F}$ before fully covering or combining.