

Approved Cooling Methods

Hot food must be cooled to 41°F or below as quickly as possible using one of the methods below.

COOLING USING AN ICE BATH

Liquid foods may be cooled in an ice bath with frequent stirring, temperature monitoring, and time monitoring. Food must be cooled from 140°F to 70°F in 2 hours and from 70°F to 41°F in 4 hours.

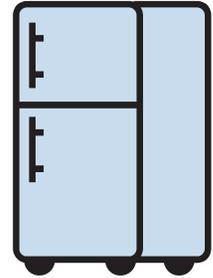
HOT



HOT



COLD



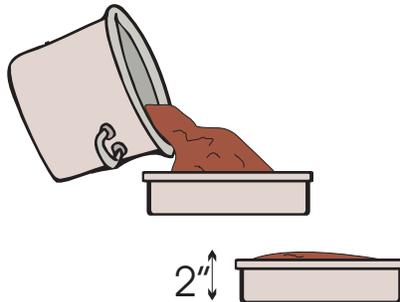
COOLING IN A SHALLOW PAN

Food may be cooled in a pan no more than 2 inches deep. Place uncovered in the refrigerator immediately.

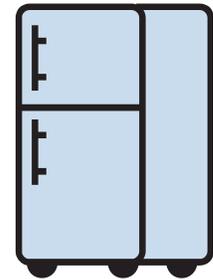
HOT



HOT



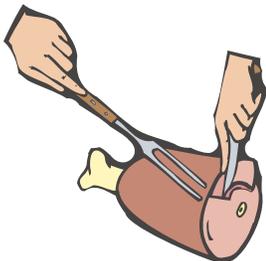
COLD



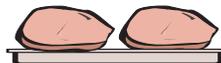
COOLING LARGE PIECES OF MEAT

Cut large pieces of meat into pieces no larger than 4 inches thick. Place uncovered in refrigerator immediately.

HOT



HOT



COLD

