COOL FOODS SAFELY

Keep germs from growing in your food...Use proper cooling methods!

IMPORTANT

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

1. Ice Bath

2. Ice Wand

3. Shallow Pans (not deeper than 2 inches)

4. Blast Chiller

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