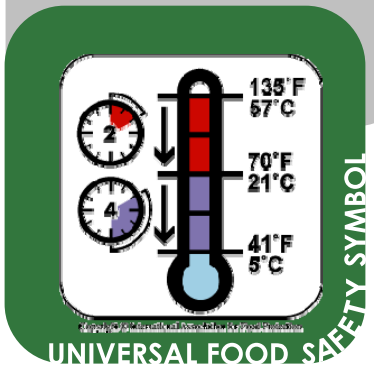
COOL FOODS SAFELY

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

THE CITY OF COLUMBUS
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