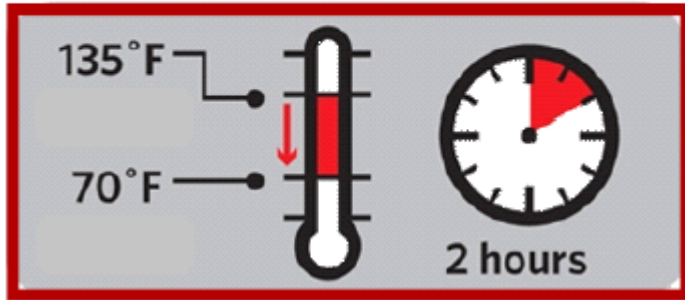


# PROPER COOLING

## STEP ONE

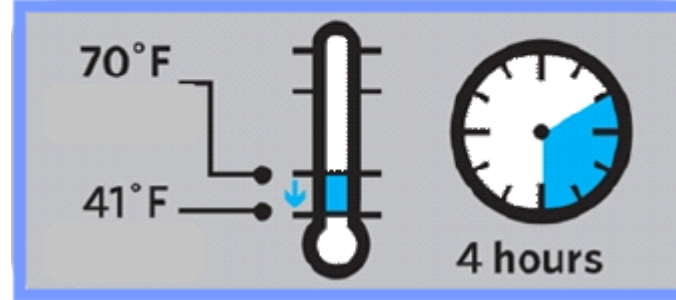
135° F to 70° F → 2 hours



Foods must be cooled from 135°F to 70°F within 2 hours

## STEP TWO

70° F to 41° F → 4 hours



Foods must be cooled from 70°F to 41°F within the next 4 hours

1) Stir in an ice bath or shallow pan with ice

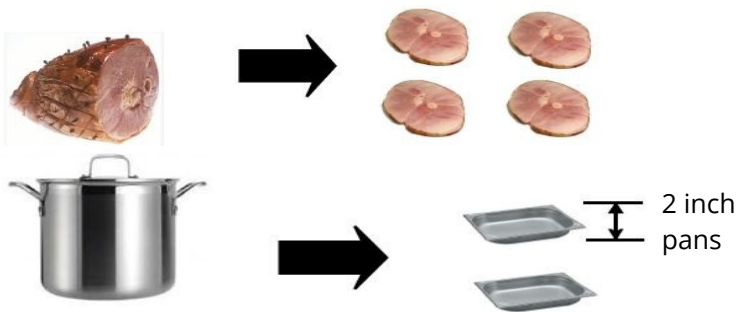


2) Blast Chiller



**FOODS MUST BE PLACED UNDER REFRIGERATION (And Cooled By One Of The 4 Following Methods)**

3) Divide foods into smaller portions, then refrigerate and chill



**Foods may NOT be cooled at room temperature!**

**You are required to regularly take temperatures of foods that are cooling and ensure foods are being properly cooled. Use temperature logs!**

4) Use an ice wand or add ice as an ingredient (for liquids)



OAC 3717-1-3.4 (D)

