

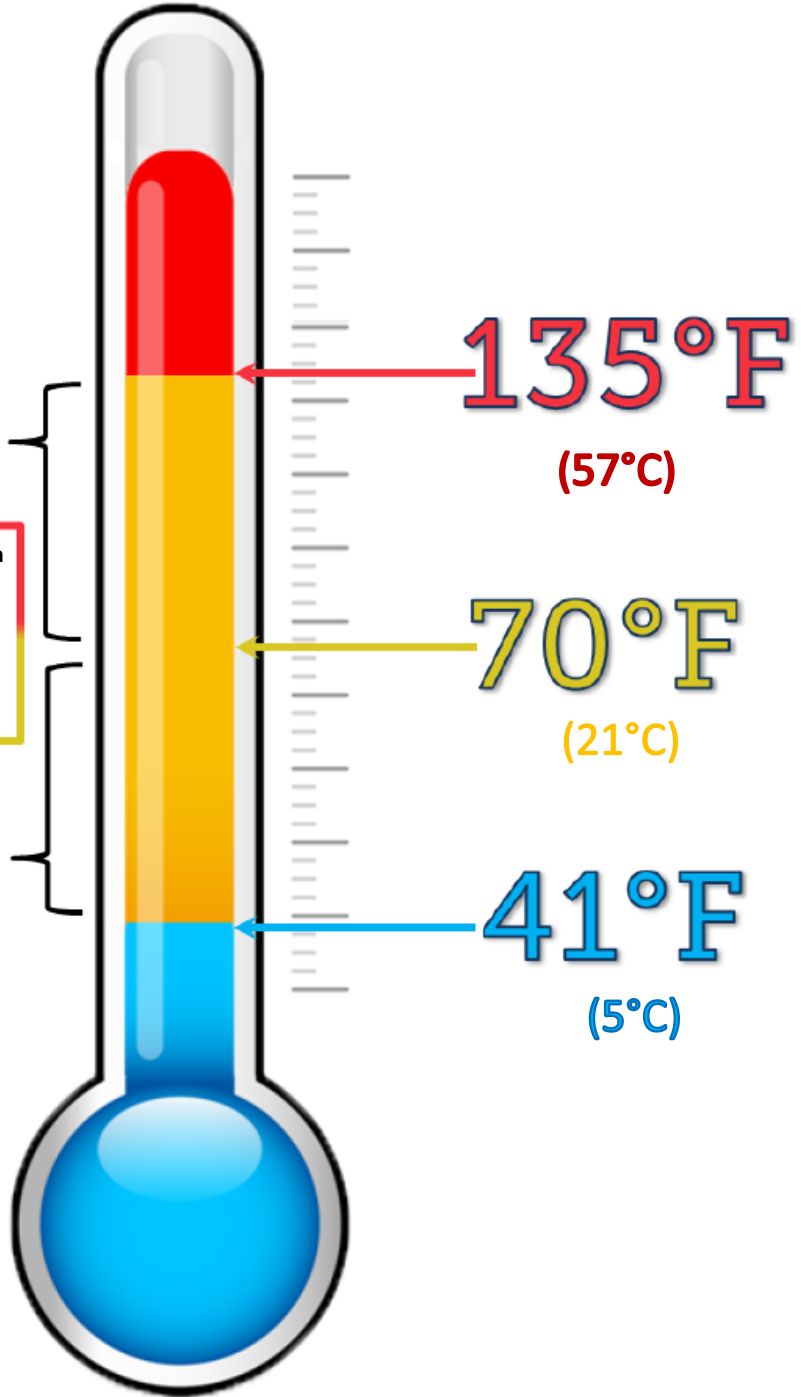
# Cooling



2 hrs

Foods must be rapidly cooled from 135°F to 41°F in six hours, provided that within the first two hours the food is cooled from 135°F to 70°F.

4 hrs



135°F  
(57°C)

70°F  
(21°C)

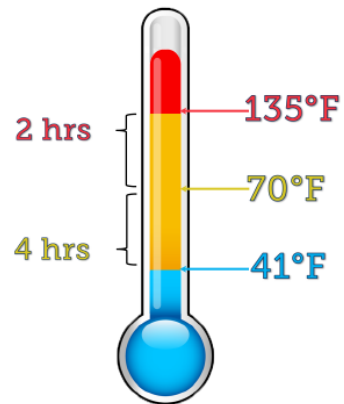
41°F  
(5°C)

# Cooling Methods



## ✔ Approved

- ◆ Use shallow containers
- ◆ Stir frequently!



## ✘ Not Approved

