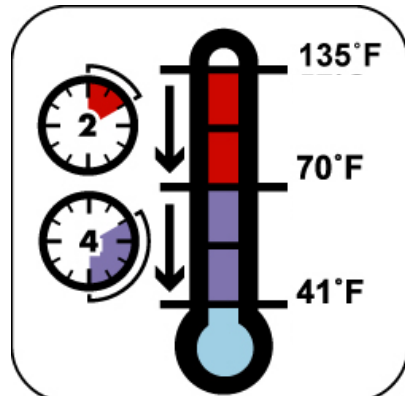


# PROPER COOLING METHODS



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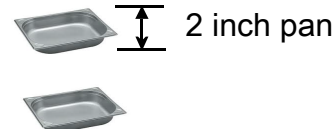
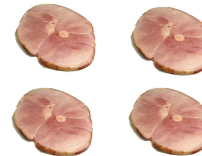
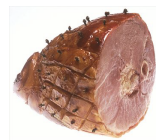
**Foods must be cooled from:**  
**135° F to 70° F within 2 HOURS**  
**and**  
**70° F to 41° F within another 4 HOURS.**

## FOODS MUST BE PLACED UNDER REFRIGERATION AND COOLED BY ONE OF THE FOLLOWING METHODS:

STIR IN AN ICE BATH OR  
SHALLOW PAN WITH ICE.



DIVIDE FOODS INTO SMALLER PORTIONS  
THEN REFRIGERATE AND CHILL.



USE AN ICE  
WAND  
OR ADD ICE  
(LIQUIDS)



BLAST CHILLER.



**USE TEMPERATURE LOGS !**



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