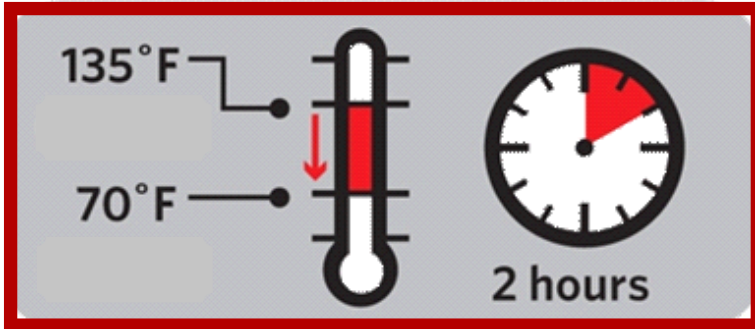


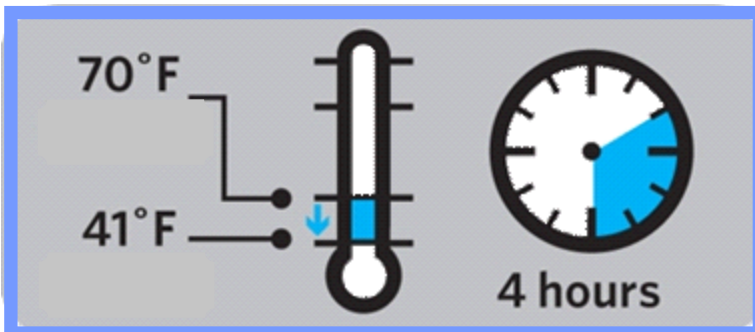
PROPER COOLING TEMPERATURES

135° F to 70° F → 2 hours



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

70° F to 41° F → 4 hours



and

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

Proper cooling requires all food to be cooled **UNDER REFRIGERATION.**

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. OAC 3717-1-2.4(7)



Use temperature Log Sheets !



Putnam County Health Department
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