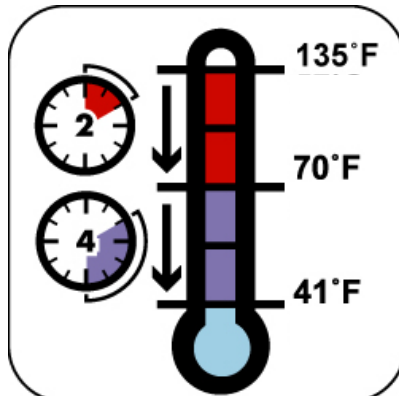


PROPER COOLING METHODS



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Foods must be cooled from:

135° F to 70° F within 2 HOURS

and

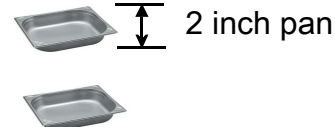
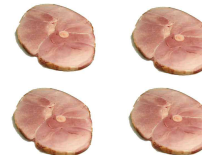
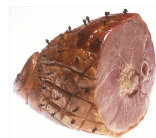
70°F to 41°F within another 4 HOURS.

**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 !



Putnam County Health Department
256 Williamstown Rd., Ottawa, OH 45875
419-523-5608 www.putnamhealth.com