

COOL FOODS SAFELY

Keep germs from growing in your food...Use proper cooling methods!

IMPORTANT

Cool all hot foods from 135°F to 70°F in 2 hours or less then from 70°F to 41°F in 4 hours or less!



1

Ice Bath



2

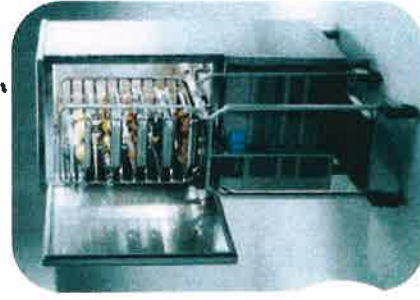
Ice Wand



3

Shallow Pans

(not deeper than 2 inches)



4

Blast Chiller