



Public Health
Prevent. Promote. Protect.

Greene County

COOLING FOODS CORRECTLY

- Hot foods **must** be cooled from:
 - ⇒ 135° F to 70° F within 2 hours
 - ⇒ 70° F to 41° F within 4 additional hours
- Uncover but protect all foods while cooling under refrigeration
- Properly cooling cooked foods will limit bacterial growth

USE SHALLOW PANS



USE ICE WANDS OR ICE BATHS AND STIR OFTEN

USE BLAST CHILLER OR REFRIGERATION



CHECK TEMPERATURES OF FOODS OFTEN!