PROPER COOLING

135°F - 70°F Within 2 Hours *

70°F - 41°F Within 4 Hours

6 Hours Total **

Cooling Corrections

* If the food product temperature is greater than 70°F after 2 hours, discard the food due to potential harmful bacterial growth.

** If the food product temperature is greater than 41°F after 6 hours, discard the product due to time-temperature abuse and potential harmful bacterial growth.

The danger zone for bacterial growth is 135°F - 41°F

Note: The ideal temperature for bacterial growth is from 125°F-70°F. This is why cooling from 135°-70°F in 2 hours is critical.

*Keep Cooling Records

COOLING TIPS

- Keep Lids Off Product Until Cooling Is Complete
- Break Large Volumes Of Product Into Smaller Shallow Pans
- Utilize Ice Baths Or Ice Wands
- Stir Product Frequently
- Do Not Stack Hot Products
- Use Thermometer
- Record Cooling Temperatures Hourly On Cooling Log