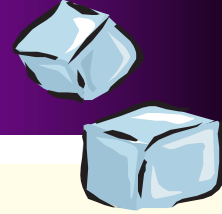


# COOLING HOT FOODS



## \* STEP ONE

Cool from 140°F to 70°F within 2 hours. *Use a thermometer to check this.*

## \* STEP TWO

Cool from 70°F to 41°F within 4 hours. *Use a thermometer to check this.*

**NOTE:** Once cooled, keep food at 41°F or colder AT ALL TIMES.

## Quick cooling methods:

### \* SHALLOW PANS (for soups, sauces, gravies, etc.)

1. Put a 2 inch layer of food in a shallow, stainless steep pan.
2. Do not cover.
3. Put the pan in a cooler where cold air can blow across it.
4. Cover the food after it has cooled.

**NOTE:** This method can also be used for small to medium-sized pieces of meat.

### \* ICE BATH

1. Put the food container into an ice bath.
2. Stir the food every 30 minutes - - more often if possible.

### \* ADDING ICE INSTEAD OF WATER (to soups, stews, etc.)

1. Add only half the water before cooking.
2. After cooking, add the other half as ice.

### \* CHILLING WANDS OR PADDLES (for large containers)

1. Place the clean, frozen wand in the food and stir.
2. Use another rapid cooling method to finish, such as shallow pan method described above.