

IMPROPER COOLING IS THE MAJOR CAUSE OF FOODBORNE ILLNESS

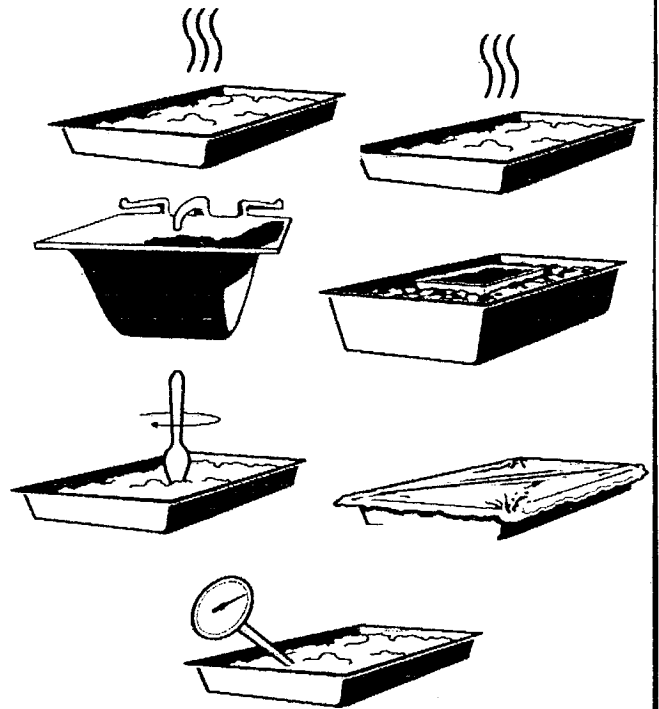
Hot food must be cooled from 135°F to 70°F within 2 hours, and from 135°F to 41°F within a total of 6 hours.

- Never cool food at room temperature.
- Uncovered containers cool faster than covered containers.
- Stirring hot foods rapidly increases the cooling rate.

2 GREAT WAYS FOR COOLING FOODS RAPIDLY!

Shallow is better!

1. Separate foods into small quantities and place them into shallow pans made of aluminum or stainless steel. The food should be no deeper than 4 inches (2 inches for thick foods).
2. Place the pan into an "ice bath" (a sink or large container) filled with ice at least three times the amount of food to be chilled.
3. Stir the food every fifteen minutes. Once the food reaches an internal temperature of 70°F, place the food in a protected location in a refrigeration unit. Do not cover the food while it is cooling. After the food has cooled to 41°F, cover the food.
4. Check the temperature periodically and stir, to be sure the food reaches 41°F within a total of 6 hours.



Use a chill stick for soups and chowders!

1. Pour hot liquids into a large pot and then stir the liquid with a chill stick every 15 minutes.
2. Additional chill sticks may be necessary to reach 70°F within 2 hours. Leave a chill stick in the pot and place it in the walk-in cooler.
3. Check the temperature periodically and stir, to be sure the food reaches 41°F within a total of 6 hours.

