
Control Food Temperatures—Cooling and Refrigeration

Quickly cool foods to 70°F within 2 hours and to 40°F within an additional 4 hours.

Recommended Cooling Methods:

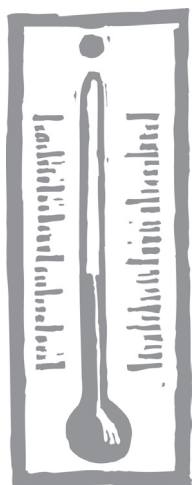
- Divide food into shallow containers.

- Stir food frequently.

- Use ice water baths.

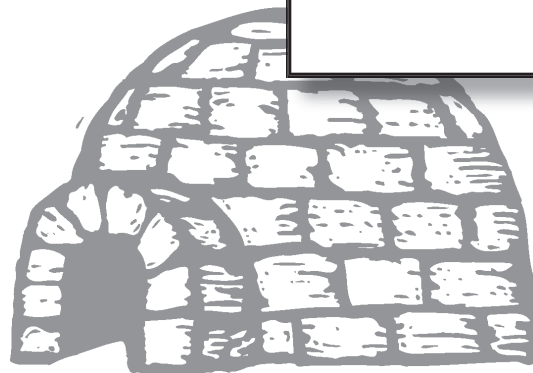
- Cover loosely and refrigerate immediately.

Refrigerators and freezers are not designed to cool large quantities of hot food quickly. Therefore, other recommended methods should be used first to properly cool large quantities of hot foods.



Keep cold foods below 40°F.

Check temperatures often with a calibrated thermometer.



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