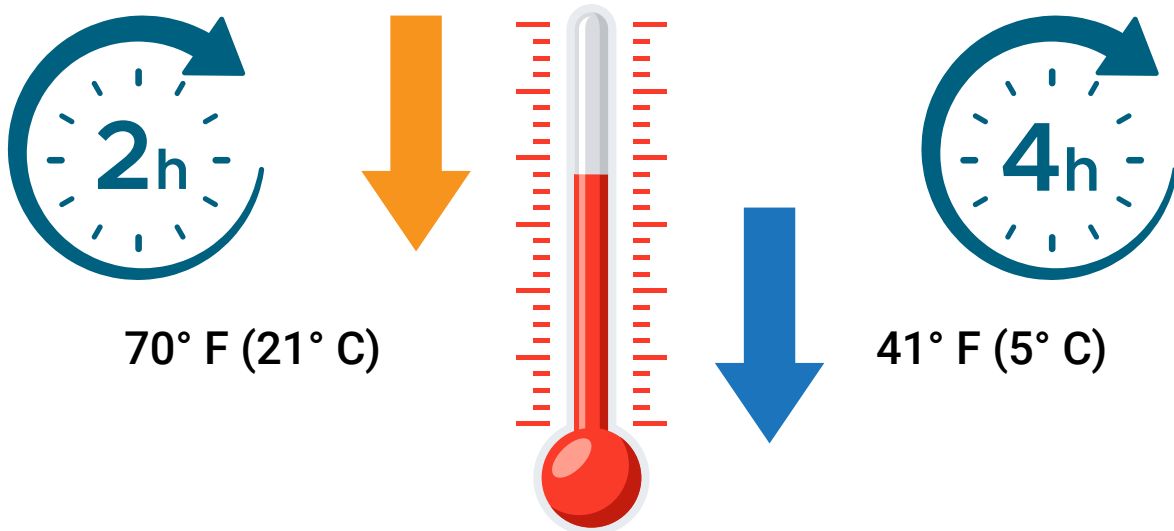


COOL COOKED FOODS RAPIDLY

TEMPERATURE DANGER ZONE 140° F (60° C) TO 40° F (4° C)

Cooked foods must be cooled to 41 degrees F within 6 total hours. Within the first 2 hours foods must be cooled to 70° F/21° C. Within the next 4 hours foods must be cooled from 70° F/21° C to 41° F/5° C.



Use Appropriate Methods

- Stir food frequently
- Don't stack containers; allow air movement
- Do not fully cover container until food is completely cooled
- Metal pans cool cooked foods faster than plastic ones
- Do not fill containers more than 2-3 inches deep