

Cool Foods Safely!

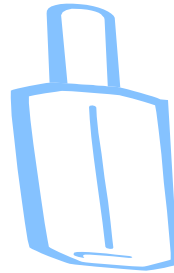
Keep **bacteria** from growing in your food
Use proper cooling methods



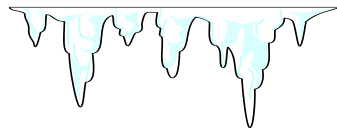
1 Ice Bath



2 Ice Wand



4 Blast Chiller



3 Shallow Pans (not deeper than 2 inches)



**Cool all hot foods from 140°F to 70°F in 2 hours or less
and from 70°F to 41°F in another 4 hours or less!**

CUYAHOGA COUNTY
BOARD OF HEALTH



FOOD SAFETY PROGRAM(216)
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