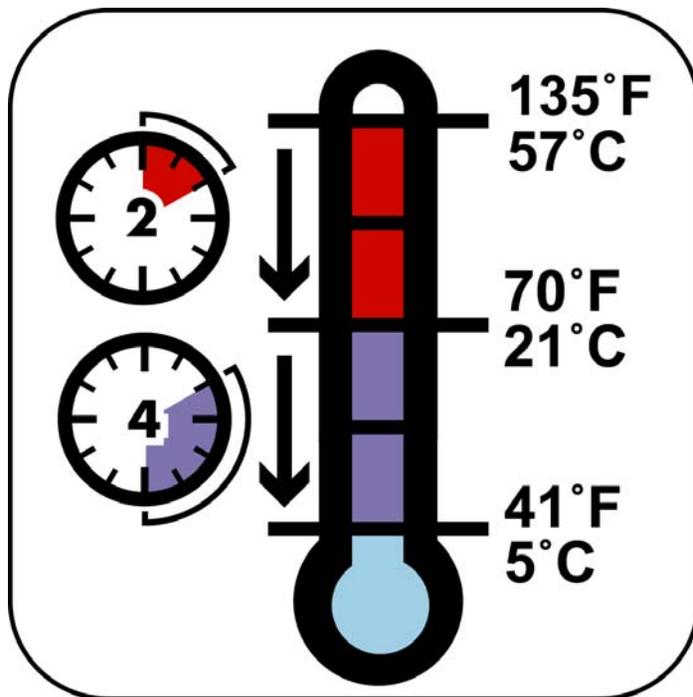


Be Health Wise

Bacteria grow rapidly in the Danger Zone (41°F - 135°F); therefore, keep potentially hazardous food out of the Danger Zone by cooling hot foods rapidly.



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Cool foods rapidly using one of these methods:

1. Shallow pan cooling:

Refrigerate food at 41°F or below in an uncovered 2 inch deep layered pan

2. Two-tier time and temperature cooling:

Cool from 135°F to 70°F within 2 hours

Cool from 70°F to 41°F within 4 hours