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.

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