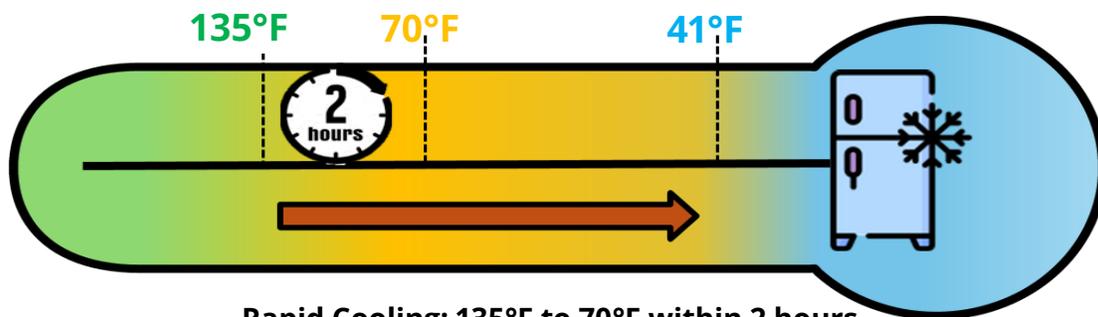


Cool it Fast - Keep Food Safe!

Proper food cooling is essential to prevent foodborne illness. Once food is prepared or heated, it becomes potentially hazardous and must be rapidly cooled if it is not held at 135°F or above.



Effective Cooling Methods



Divide into small portions and refrigerate



Ice wand



Shallow pans inside the refrigerator



Ice bath while stirring



Add ice as an ingredient



Blast chillers