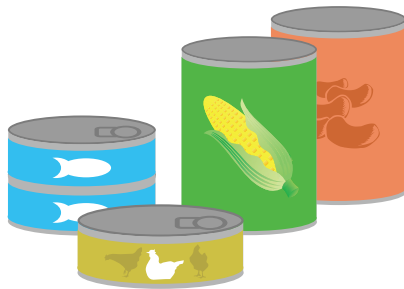
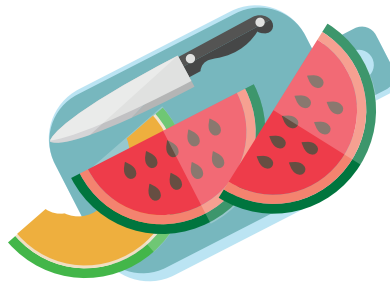


AMBIENT COOLING

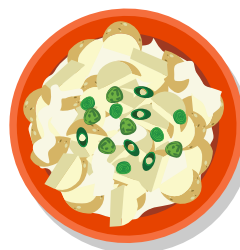
Time/Temperature Control for Safety (TCS) Foods must be cooled within 4 hours to 41°F or less when prepared from ingredients at room temperature.



Canned TCS Foods



Cut Leafy Greens, Melons and Tomatoes



Combination Salads (Egg, Pasta, Potato, Tuna)

Rapid Cooling Methods

1. Use pre-chilled ingredients
2. Divide food into smaller amounts and cool in uncovered, shallow 2 inch pans
3. Place in walk-in cooler (or approved refrigeration) until cooled to 41°F or less
4. Verify temperature of TCS Food is 41°F or less before combining or covering