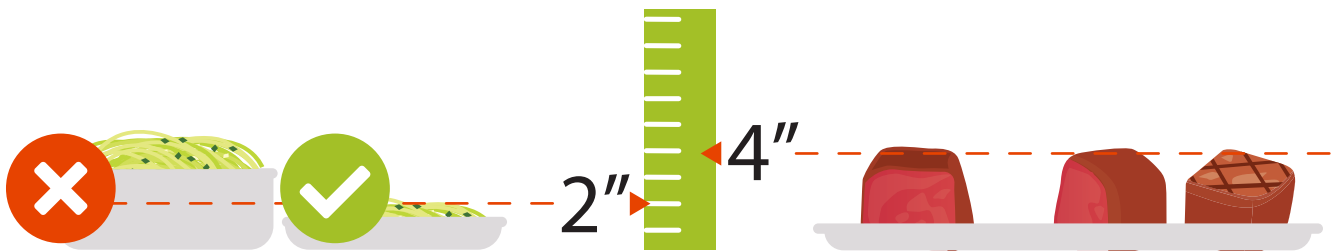


COOLING

MONITORED

Cool foods from 135°F to 70°F within 2 hours
Cool foods from 135°F to 41°F within 6 hours total



SHALLOW PAN COOLING **UNMONITORED**

- Use thermometer to check temperatures
- Cool no more than 2-inch deep **UNCOVERED** in approved refrigerator or walk-in cooler

COOLING INTACT MEATS **UNMONITORED**

- Reduce to pieces no thicker than 4 inches
- Spread out pieces on a sheet pan and put into approved refrigerator or walk-in cooler
- Cool **UNCOVERED/UNWRAPPED**

ICE BATH COOLING **MONITORED**

- Clean and sanitize food prep sink before and after use
- Fill food preparation sink full of ice and add water
- Place **UNCOVERED** container of food into the ice and water so ice is above the level of the food
- Replace ice as it melts
- Stir food/check temperature every 10-15 minutes
- Keep in ice bath until it reaches 41°F or less and then place in refrigerator

