

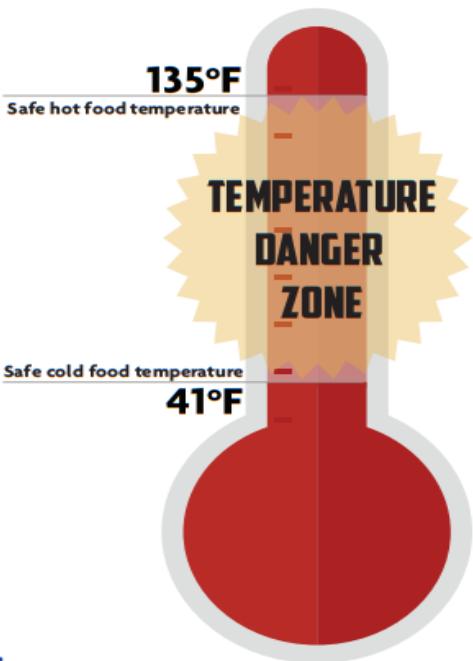


Two Step Cooling Process For Hot Food

START

When temperature of food reaches 135°F

Begin active cooling using one of the safe cooling methods



At 2 hours, is the food at or below 70°F?

Reheat to 165°F

Has it been more than 2 hours?

YES

Return to refrigeration and continue cooling

After 4 hours is the food at or below 41°F?

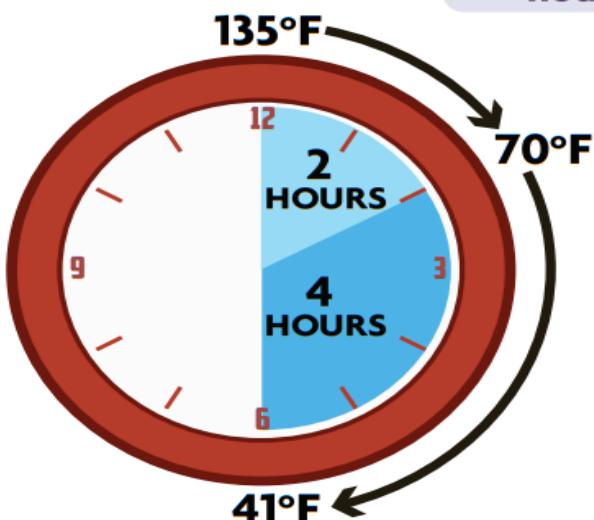
↓

NO

Throw it out!

YES

Cover for long term storage



SAFE COOLING METHODS

Uncovered Shallow Metal Pans in a Freezer or Walk-in Cooler



Blast Chiller



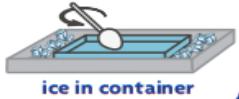
Ice as an Ingredient



Ice Wand and Stirring



Ice Bath and Stirring



Wayne County Environmental Health

134 N. John St, Goldsboro, NC 27530 • (919) 731-1174

www.waynegov.com/188/Environmental-Health-Department