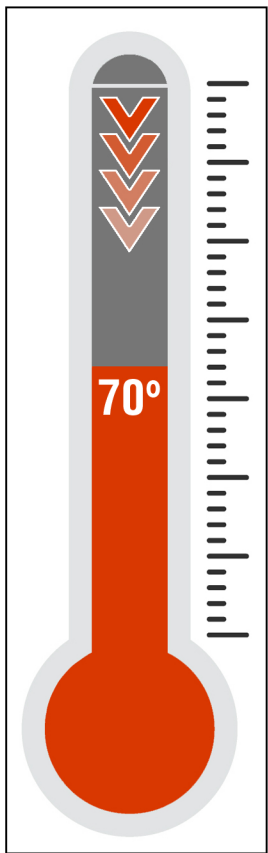
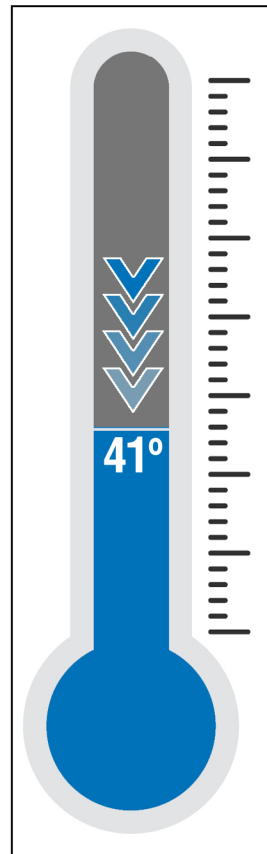




TWO STAGE COOLING



Food must first be cooled to 70° within 2 hours



Food must then be cooled to 41° or lower within next 4 hours



Cool food rapidly by:

- Place food in shallow pans
- Separate food into smaller or thinner portions
- Place containers in an ice water bath and stir frequently
- Cool in metal (not plastic) containers
- Add ice as an ingredient
- Use rapid cooling equipment, such as blast chillers
- Use cleaned and sanitized ice wands