

COOLING: An Acute Guide



Temperatures are in Motion! Monitor & Actively Cool Foods.

135°F

COOLING PROCESS MUST START

"First Step"

Corrective Actions if/when needed:

< 2 hours

REHEAT



> 2 hours

DISCARD!



2
HOURS

70°F

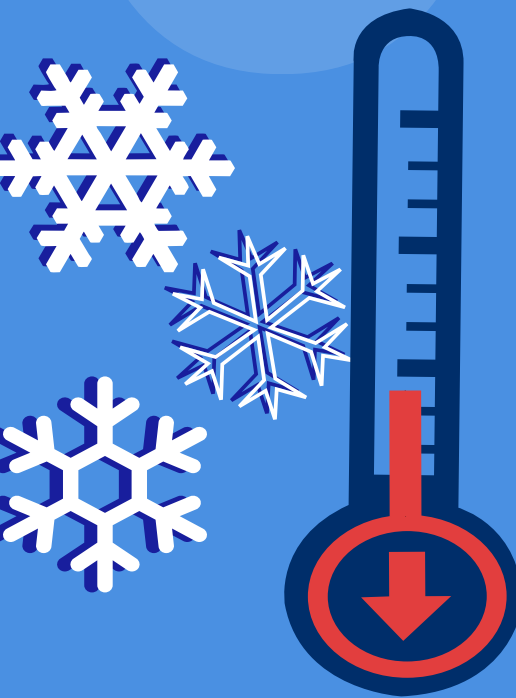
CRITICAL TEMPERATURE!

"Second Step"

Corrective Actions if/when needed:

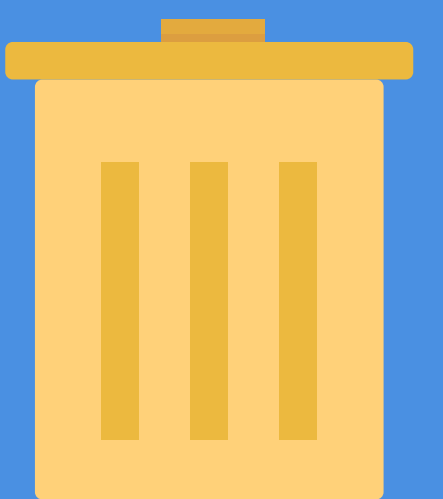
< 4 hours
Total cooling time

**SPEED UP
COOLING**



> 6 hours

DISCARD!



4
HOURS

41°F

PROPER COLD HOLDING

After 41°F internal food temperature is reached; cover items to protect and date mark. Do not exceed 7 days in cold holding.



Working with our community
to ensure a safe and healthy environment

