

# COOL FOODS SAFELY!

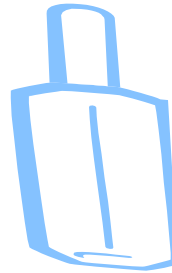
Keep germs from growing in your food  
Use proper cooling methods



## 1 Ice Bath



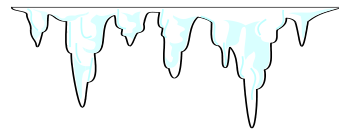
## 2 Ice Wand



## 3 Shallow Pans (not deeper than 2 inches)



## 4 Blast Chiller



Cool all hot foods from 135°F to 70°F in 2 hours or less,  
and from 70°F to 41°F in another 4 hours or less!



FOOD SAFETY PROGRAM

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