

Prevent excessive bacteria growth on foods

Use proper cooling techniques

COOLING

START at
135°

Reduce size &
Transfer to metal container

Help cool it down by using an
Ice Bath,
Ice Paddle or
Ice as an ingredient

Check product temperature
at end of 2 hours.
Is it above or below 70°?



FAIL:
If above 70° reheat
to 165° and start over

If 70° or
below place
in walk-in

Check in additional 4 hour
Product should be 41° or
below. If not - Throw it out!

Courtesy of SMF Training & Consulting
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