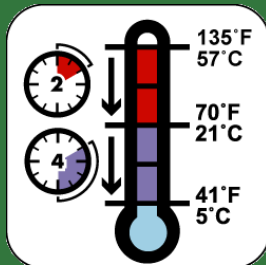


# COOL FOODS SAFELY

Keep bacteria from growing in your food...Use one of these 4 methods!

## IMPORTANT

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



UNIVERSAL FOOD SAFETY SYMBOL



**Ice Bath** in a food prep sink



**Ice Wand**



**Shallow Pans**  
(not deeper than 2 inches)  
stored in the walk-in cooler

**Blast  
Chiller**

