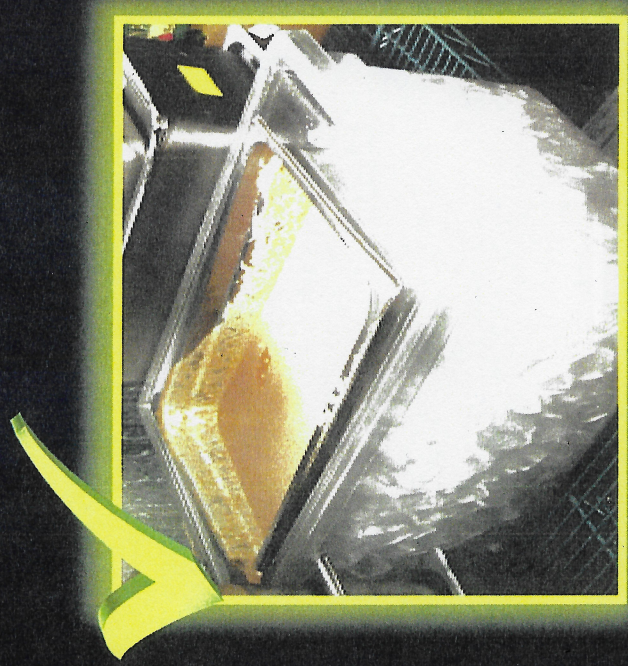
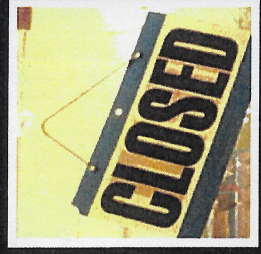
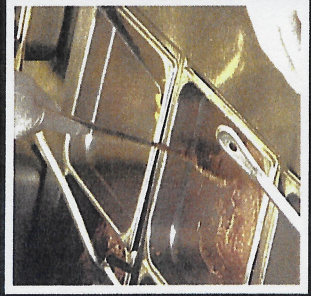
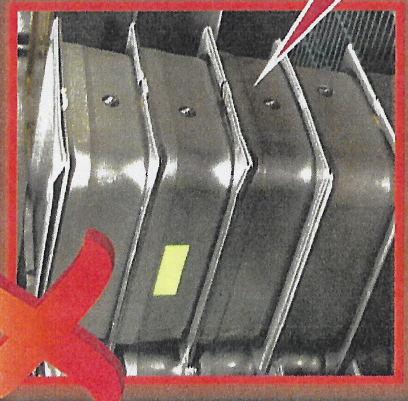
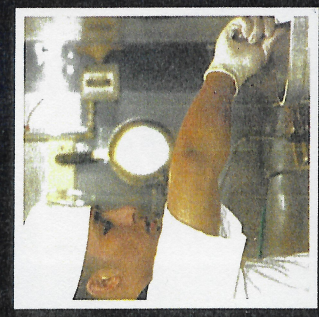


Why It's Important to Cool Food Properly



Covered/stacked pans of food are still 78°F after 24 hours.

Proper cooling methods include:

- ✓ Placing food in shallow, metal pans, in ice baths, under refrigeration
- ✓ Separating food into smaller containers under refrigeration
- ✓ Using rapid cooling equipment
- ✓ Stirring the food in a container placed in an ice water bath
- ✓ Other effective methods

Protect People Everywhere. Cool Food Properly.

