Cool it Quickly

Cooling hot foods rapidly is important to keep bacteria that can cause illness from growing in food.

Foods may be cooled with either method:

1. **Shallow pan cooling:**
   - Two-inch deep layer of food in an uncovered pan refrigerated at 41°F.

2. **Two-tier time and temperature cooling:**
   - Cool from 135°F to 70°F within 2 hours.
   - Cool from 70°F to 41°F within 4 hours.