

COOL FOODS SAFELY!

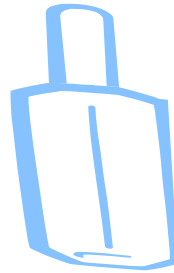
Keep germs from growing in your food
Use proper cooling methods



1 Ice Bath



2 Ice Wand



4 Blast Chiller

3 Shallow Pans (not deeper than 2 inches)



FOOD SAFETY PROGRAM

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

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