Cooling Time

Cooling time begins when food is 135°F. Food must be cooled from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 more hours (6 hours total).

Use rapid cooling methods:

- Ice bath
- Ice wand
- Add ice to food
- Place food uncovered in shallow metal pans under refrigeration
- Stirring
- Other effective methods