COOLING

2 HRS

Foods must be rapidly cooled from 135°F in six hours, provided that within the first two hours the food is cooled from 135°F to 70°F.

4 HRS

135°F

70°F

41°F

ADAMS COUNTY
HEALTH DEPARTMENT

HANDOUT AVAILABLE AT: ADAMSCOUNTYHEALTHDEPARTMENT.ORG/FOOD-SAFETY-EDUCATION
COOLING METHODS

**APPROVED**
- Use shallow containers
- Stir frequently

Temperature Chart:
- 135°F after 2 hours
- 70°F after 4 hours
- 41°F

**NOT APPROVED**
- Deep containers
- Covered while cooling

ADAMS COUNTY HEALTH DEPARTMENT

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