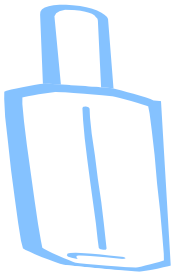
COOL FOODS SAFELY!

Keep germs from growing in your food

Use proper cooling methods

1 Ice Bath

2 Ice Wand



3 Shallow Pans

(not deeper than 2 inches)

4 Blast Chiller

Cool all hot foods from 140°F to 70°F in 2 hours or less and from 70°F to 41°F in another 4 hours or less!

FOOD SAFETY PROGRAM

Coshocton County General Health District
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GRH 3/02