

COOL FOODS SAFELY!

Keep **germs** from growing in your food

Use proper cooling methods

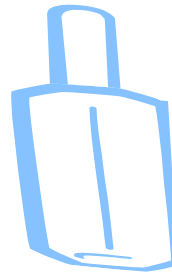


1

Ice Bath

2

Ice Wand



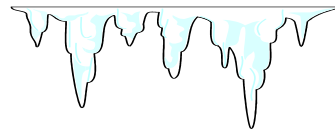
3

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
724 S. Seventh Street
Coshocton, Ohio 43812
(740) 622-1426
www.coshoctonhealth.org