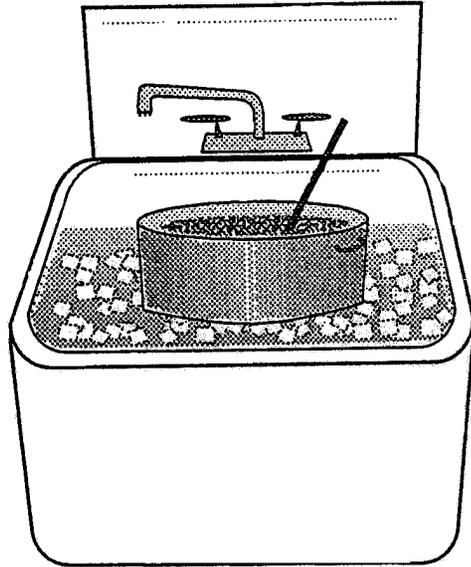
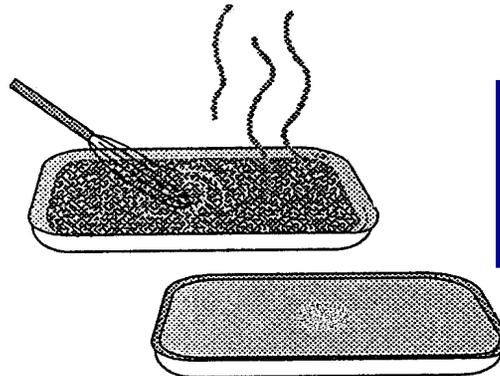


Methods for QUICK CHILLING Foods



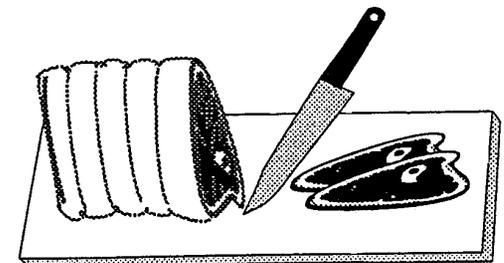
Use ice and water.
Stir every 15 minutes
until food reaches 41°F.

All prepared, potentially hazardous foods must be rapidly cooled from 135°F to 70°F within 2 hours,
and
from 70°F to 41°F within 4 hours.
Label foods with date and time of preparation.



Keep containers shallow
and uncovered until food
reaches 41°F.

Cut solid foods into
smaller pieces.



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