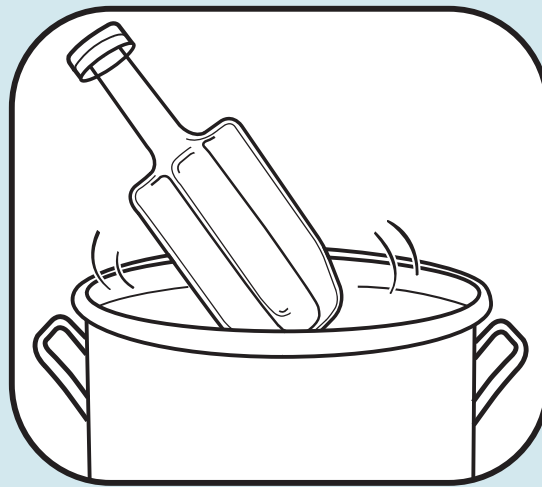


PROPER WAYS TO COOL FOOD

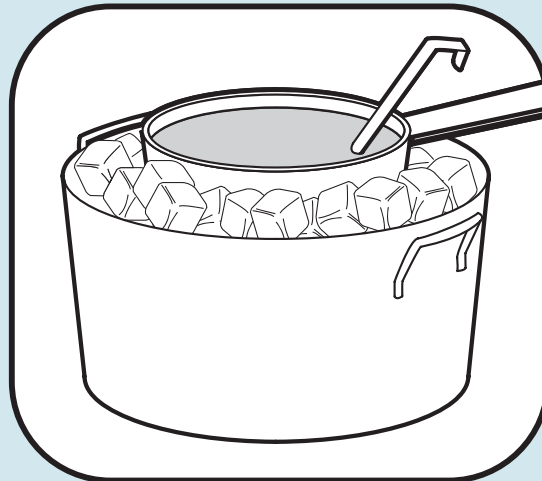
It is very important to lower the temperature of hot food as quickly as possible to get it through the temperature danger zone. Talk to your manager about the time and temperature requirements for cooling food. There are a number of methods that can be used to cool food quickly. Begin by dividing large containers of food into smaller containers, and then use one of the following methods to get food to the proper temperature.

ICE PADDLES



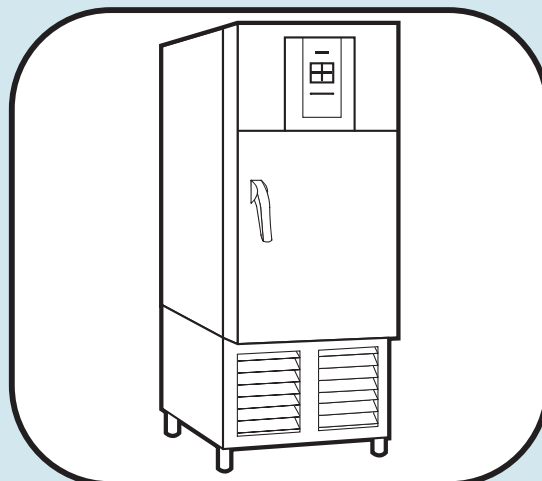
Stir hot food with plastic paddles that have been filled with water and frozen. Food stirred with these paddles will cool quickly.

ICE WATER BATHS



Place hot food in a clean prep sink or large pot filled with ice water. Stir food frequently to cool it faster and more evenly.

BLAST OR TUMBLE CHILLERS



Blast or tumble chillers can be used to quickly reduce the temperature of large amounts of food or thick food such as mashed potatoes.

The Proper Way to Reheat Food

Food that will be hot-held must be reheated to an internal temperature of 165°F (74°C) for 15 seconds within two 2 hours. If the food has not reached that temperature within two hours you should discard it.

Never use hot-holding equipment to reheat food. Only use equipment that has been designed for reheating.

