

# PROPER COOLING

**135° F - 70° F**    **Within 2 Hours \***  
**70° F - 41° F**    **Within 4 Hours** Then  
**6 Hours Total \*\***



### Cooling Corrections

- \* If the food product temperature is greater than 70°F after 2 hours, discard the food due to potential harmful bacterial growth.
- \*\* If the food product temperature is greater than 41° F after 6 hours, discard the product due to time-temperature abuse and potential harmful bacterial growth.

The danger zone for bacterial growth is 135°F - 41°F

**Note:** The ideal temperature for bacterial growth is from 125°F-70°F. This is why cooling from 135°-70°F in 2 hours is critical.

**\*Keep Cooling Records**



## COOLING TIPS

- Keep Lids Off Product Until Cooling Is Complete
- Break Large Volumes Of Product Into Smaller Shallow Pans
- Utilize Ice Baths Or Ice Wands
- Stir Product Frequently
- Do Not Stack Hot Products
- Use Thermometer
- Record Cooling Temperatures Hourly On Cooling Log



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**Battling Bacteria  
With Food  
Temperature  
Control**

