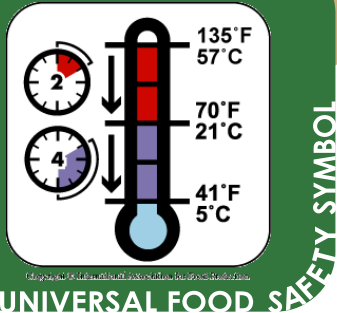


# COOL FOODS SAFELY

Keep germs from growing in your food...Use proper cooling methods!

## IMPORTANT

Cool all hot foods from  
135°F to 70°F  
in  
2 hours or less  
then from  
70°F to 41°F  
in  
4 hours or less!



# 1



## Ice Bath

# 2



## Ice Wand

# 3



## Shallow Pans (not deeper than 2 inches)

## Blast Chiller

# 4



Original content created by Columbus Public Health



**Clermont County  
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