



Colorado Department
of Public Health
and Environment

RAPID COOLING MEANS SAFE FOODS

Use of one or more of the following methods, depending on the type of food, will aid in cooling.

- ☞ Place the food in shallow pans.
- ☞ Separate the food into smaller or thinner portions.
- ☞ Use rapid cooling equipment.
- ☞ Stir the food in a container placed in an ice water bath.
- ☞ Use containers that facilitate heat transfer.
 - ☞ Food shall be arranged in the container to provide maximum heat transfer; and
 - ☞ Loosely covered, or uncovered if protected from overhead contamination.
- ☞ Add ice as an ingredient.
- ☞ Use a thermometer to monitor temperature to assure the food has cooled from 135° F to 70°F within 2 hours and from 70° F to 41°F within 4 hours.

HELP PREVENT FOODBORNE ILLNESS