

Foods That Rise Above 41°F During Preparation Must Cool to 41°F or Less Within 4 Hours



After preparation, cool products in uncovered, shallow containers in the cooler.



Limit preparation time to minimize the amount of time the product is out at room temperature.



Prepare only one item at a time and complete the task before beginning a new one.

Foods must be rapidly cooled from 135°F in six hours, provided that within the first two hours the food is cooled from 135°F to 70°F.