

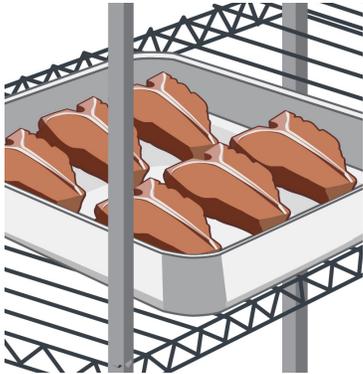
Proper Ways to Cool Cooked Foods

-IMPORTANT-

Quickly lower the temperature of hot food to reduce bacterial growth.

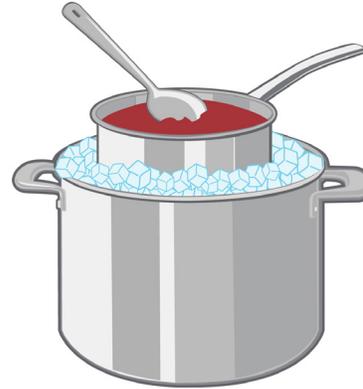
Here are some effective methods.

SHALLOW PANS



Place food in shallow pans less than 3 inches in depth and position the pans in the walk-in cooler to allow for maximum air flow. Pans may remain uncovered during the cooling process.

ICE WATER BATHS



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

ICE PADDLES

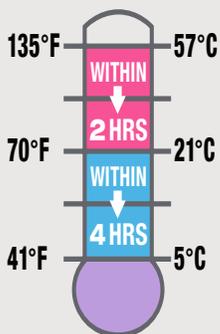


Stir hot food with plastic paddles that have been filled with water and frozen. Food stirred with paddles will cool quickly.

BLAST CHILLERS



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



Reminder: cooling food occurs in two stages

Step 1: Reduce temperature from 135°F to 70°F within two hours.

Step 2: Reduce temperature from 70°F to 41°F within an additional four hours.

*The total cooling time should never exceed six hours.

*Leave cooling foods uncovered during the cooling process. Cover, label and date the food once it has completely cooled.

For more information and resources on food safety, visit:

[DATCP Home Wisconsin Food Code](#) [WI Legislature: Chapter ATPC 75 Appendix](#)



Wisconsin Department of Agriculture, Trade and Consumer Protection
Division of Food and Recreational Safety
2811 Agriculture Drive, PO Box 8911, Madison, WI 53708
datcp.wi.gov