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**
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.

**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 ATCP 75 Appendix

Here are some effective methods.