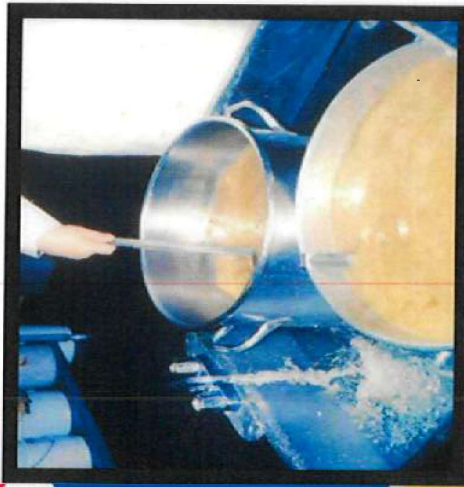


# COOL FOODS SAFELY!

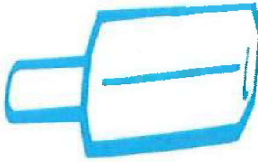
Keep **germs** from growing in your food  
Use proper cooling methods



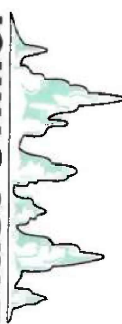
## 1 Ice Bath



## 2 Ice Wand



## 4 Blast Chiller



## 3 Shallow Pans (not deeper than 2 inches)



FOOD SAFETY PROGRAM

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

Wood County Health Dept.  
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