Proper Cooling
Enfriamiento adecuado

Guidance for proper cooling:

- Separate food product into shallow pans/containers so that the food is no more than 2-3” thick.
- Place containers into an ice bath (ice/water mixture) or use an ice wand/paddle to cool food quickly.
- Leave food uncovered during the cooling process so the heat can escape faster.
- Stir food and take internal temperatures with a food probe thermometer at regular intervals.
- Keep a cooling log to ensure foods reach 70°F or less within the first 2 hours and 41°F or less within the next 4 hours.