Why It’s Important to Cool Food Properly

Covered/stacked pans of food are still 78°F after 24 hours.

Proper cooling methods include:

- Placing food in shallow, metal pans, in ice baths, under refrigeration
- Separating food into smaller containers under refrigeration
- Using rapid cooling equipment
- Stirring the food in a container placed in an ice water bath
- Other effective methods

Protect People Everywhere.
Cool Food Properly.