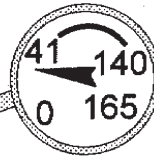
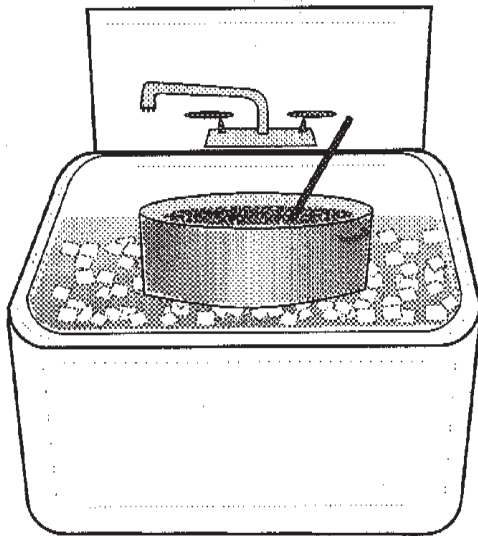


# Methods For Quick-Chilling Food

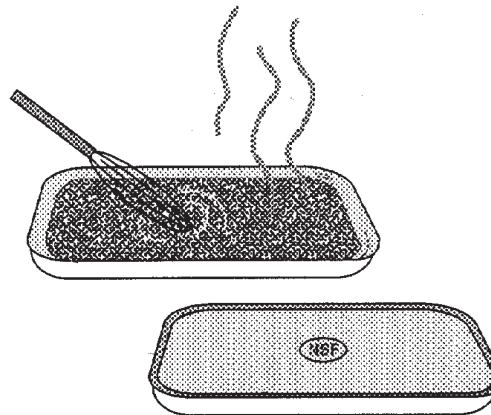


All cooked foods must be rapidly cooled from 140°F to 70°F within 2 hours, and from 70°F to 41°F within 4 hours. Reheat all potentially hazardous foods to 165°F.

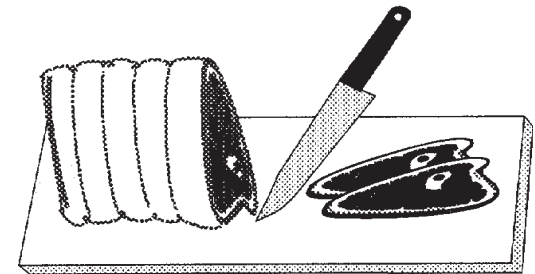


Use ice and water

**Stir** every 15 minutes  
until food reaches 41°F



Keep containers **shallow**  
and **uncovered** until food  
reaches 41°F



Cut solid foods into  
**smaller pieces**



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