

Cooling Methods



Ice Bath Method

- The ice bath should be the same level as the product
- Stir frequently
- Consider also adding ice wands



Shallow Metal Pans

- Use thinner pans for quicker cooling
- Divide food into smaller portions
- Use metal pans rather than plastic
- While cooling keep uncovered or loosely covered



Smaller Portions

- Cut dense foods into smaller pieces to ensure proper cooling
- Divide food into smaller portions
- While cooling keep uncovered or loosely covered

Hot foods must be rapidly cooled from 135°F to 70°F in 2 hours and from 70°F to 41°F in 4 hours. In six hours, provided that within the first two hours the food is cooled from 135°F to 70 F.