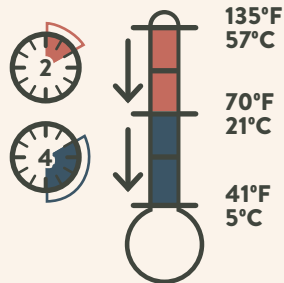


# Cool Food Fast for Food Safety

*Enfríe las comidas rápidamente para ne dejar crecer la bacteria*



## Step 1 – Cool hot food to 70°F within 2 hours

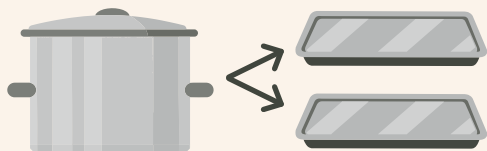
*Enfríe comida a 70°F dentro de 2 horas*

## Step 2 – Cool food from 70°F to 41°F within 4 hours

*Enfríe comida desde 70°F hasta 41°F dentro de 4 horas*

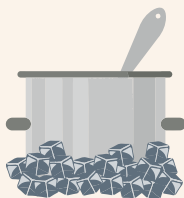
## Hot food should be 41°F or colder within 6 hours!

*Comidas calientes deben ser enfriadas hasta 41°F o menos dentro de 6 horas*



**Divide large containers into shallow pans**

*Divida la comida en bandejas poco profundas*



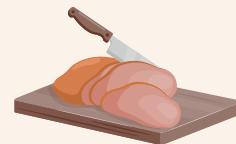
**Ice bath with frequent stirring**

*Use un baño de hielo y revuelva la comida frecuentemente*



**Use an ice paddle or add ice as an ingredient**

*Use una paleta de hielo o use hielo como un ingrediente*



**Reduce food mass**

*Reduzca las cantidades de comida*



South Carolina  
**DEPARTMENT OF AGRICULTURE**

[agriculture.sc.gov/retail-food-safety](http://agriculture.sc.gov/retail-food-safety)