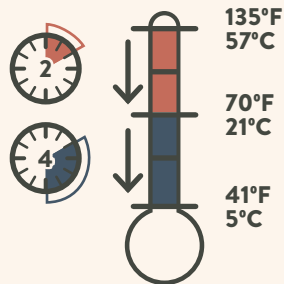


Cool Food Fast for Food Safety

快速冷却食品, 确保食品安全



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

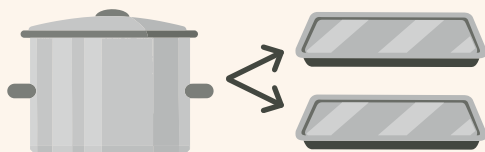
第 1 步 – 在 2 小时内将热食冷却到 70°F

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

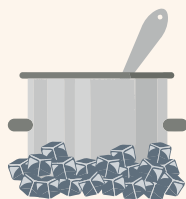
第 2 步 – 在 4 小时内将食品从 70°F 冷却至 41°F

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

热食应在 6 小时内冷却至 41°F 或以下!



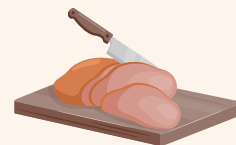
Divide large containers into shallow pans
将大型容器中的食品分装至浅盘中



Ice bath with frequent stirring
使用冰浴并经常搅拌



**Use an ice paddle or
add ice as an ingredient**
使用冷却搅拌棒
或将冰块作为食材加入



Reduce food mass
将食品分成小份



South Carolina
DEPARTMENT OF AGRICULTURE

agriculture.sc.gov/retail-food-safety