

COOLING: An Acute Guide



Temperatures are in Motion! Monitor & Actively Cool Foods.

135°F

COOLING PROCESS MUST START

2
HOURS

"First Step"

Corrective Actions if/when needed:

< 2 hours

**REHEAT
to 165°F**



> 2 hours

DISCARD!



70°F

CRITICAL TEMPERATURE!

4
HOURS

"Second Step"

Corrective Actions if/when needed:

< 4 hours
Total cooling time

**SPEED UP
COOLING**



> 6 hours

DISCARD!



41°F

PROPER COLD HOLDING

After 41°F internal food temperature is reached; cover items to protect and date mark. Do not exceed 7 days in cold holding.