

Rapid Cooling Methods



- Shallow pans
- Separate food into smaller portions
- Use ice wands or other similar equipment
- Stir the food
- Place food in ice water bath
- Use containers that facilitate heat transfer
- Keep uncovered until completely cooled
- Add ice as an ingredient
- Monitor temperature with a properly calibrated thermometer
- Cool from 135°F to 70°F within 2 hours and from 135°F to 41°F within a total of 6 hours

Help prevent foodborne illness!



Colorado Department
of Public Health
and Environment