Foods must be rapidly cooled from 135°F to 41°F in six hours, provided that within the first two hours the food is cooled from 135°F to 70°F.
Cooling Methods

- **Approved**
  - Use shallow containers
  - Stir frequently!

- **Not Approved**
  - Deep Containers
  - Covered While Cooling

- Cooling Racks
- Ice Wand
- Ice Bath

Temperature Chart:
- 135°F after 2 hrs
- 70°F after 4 hrs
- 41°F