



## **COOLING HOT FOODS**

**SOUP, GRAVY, WHOLE CHICKEN**

**140° F → 70° F in 2 hours**

**70° F → 45° F within 4 additional hours**

## **COOLING ROOM TEMPERATURE FOODS**

**TUNA SALAD, COLD SAUCES, SALAD DRESSING**

**to 45° F in 4 hours**

## **COOLING METHODS**

**REDUCE SIZE OR THICKNESS**



**INSERT ICE WAND and STIR**



**SUBMERGE IN ICE and STIR**



**BLAST CHILL**

