

# COOLING: An Acute Guide



Temperatures are in Motion! Monitor & Actively Cool Foods.

**135°F**

## COOLING PROCESS MUST START

"First Step"

Corrective Actions if/when needed:

< 2 hours

**REHEAT**



> 2 hours

**DISCARD!**



**2**  
HOURS

**70°F**

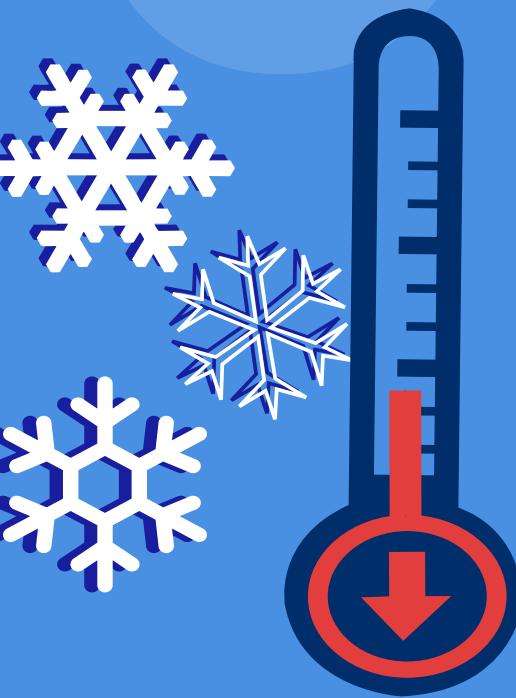
## CRITICAL TEMPERATURE!

"Second Step"

Corrective Actions if/when needed:

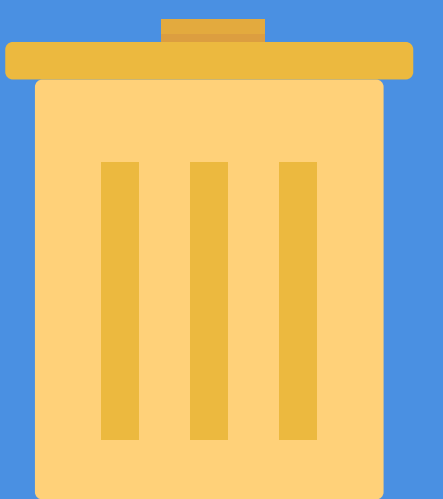
< 4 hours  
Total cooling time

**SPEED UP  
COOLING**



> 6 hours

**DISCARD!**



**4**  
HOURS

**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.