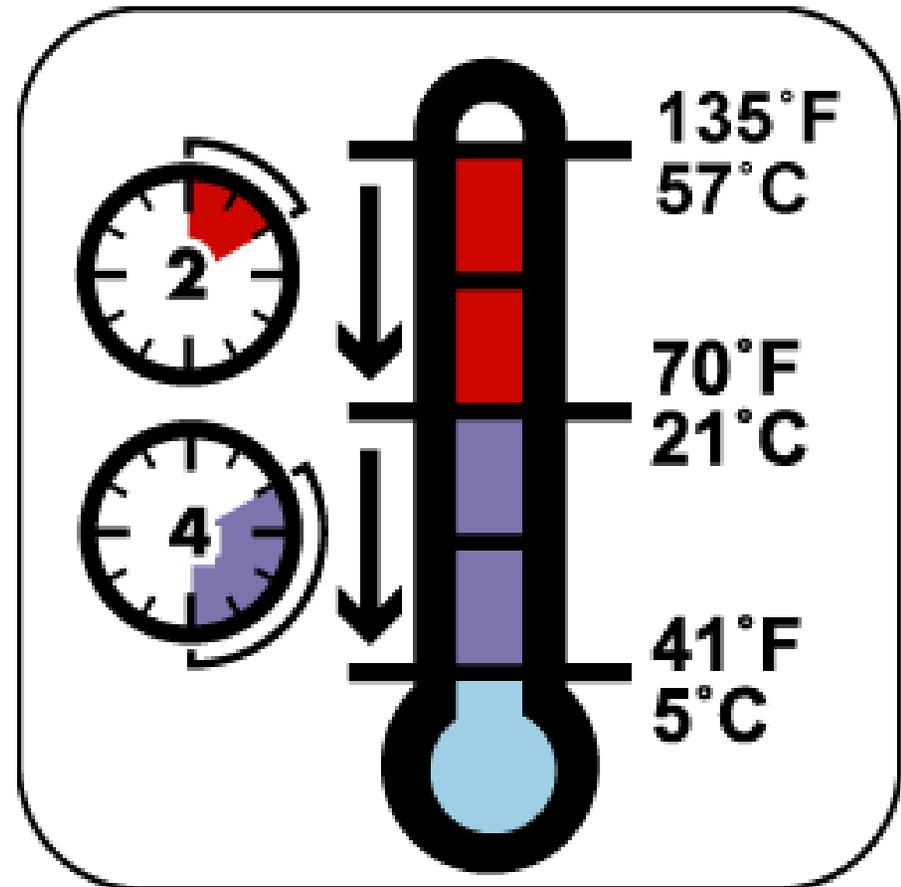


Cooling

Food must be cooled from **135°F to 70°F** within the first **two hours** after cooking

AND

From **70°F to 41°F** in the next **four hours** for a total cooling time of 6 hours to prevent bacterial survival and growth.



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USE YOUR FOOD THERMOMETER TO TAKE TEMPERATURES!