

WHAT?



COOL TCS FOOD FROM 135F TO 70F IN 2 HOURS & FROM 70F TO 41F IN THE NEXT 4 HOURS

WHO?



EVERYONE COOLING TCS FOODS

WHEN?



DURING ADVANCE PREPARATION OF COOKED FOOD ITEMS

WHERE?



WALK-INS, FREEZERS, ICE BATHS, ETC.

HOW?



MONITOR AND LOG FOOD TEMPERATURES; APPLY EFFECTIVE COOLING METHODS

CORRECTION?



REHEAT TO 165F WITHIN THE FIRST 2 HOURS, DISCARD FOOD, REPAIR EQUIPMENT

COOLING PROCEDURE ESSENTIALS