

Cooked Time/Temperature Control for Safety Food shall be cooled:

Within 2 hours from 57°C (135°F) to 21°C (70°F); and Within a total of 6 hours from 57°C (135°F) to 5°C (41°F) or less.

Shallow pans | Place in refrigerator on top shelf uncovered Place food container in an ice bath | Stir with cooling paddles Add ice as an ingredient

