

## **Use Effective** Cooling Methods

- Separate food into smaller portions and place in shallow containers.
- Place food in shallow pans no more than 2 inches deep.
- Loosely cover food or cool food uncovered if protected from overhead contamination.
- Use chill sticks/ice paddles and ice water baths.
- Pre-chill ingredients used for making salads and other ready-to-eat foods.
- Use a blast chiller, if available.







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