**COOLING: An Acute Guide**

Temperatures are in Motion! Monitor & Actively Cool Foods.

**COOLING PROCESS MUST START**

135°F

"First Step"
Corrective Actions if/when needed:

- < 2 hours: REHEAT
- > 2 hours: DISCARD!

70°F

"Second Step"
Corrective Actions if/when needed:

- < 4 hours: SPEED UP COOLING
- > 6 hours: DISCARD!

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.

Working with our community to ensure a safe and healthy environment.