Cool foods quickly—from 135°F (57°C) to 70°F (21°C) within 2 hours and to 41°F (5°C) within an additional 4 hours for a total cooling time of 6 hours.

To facilitate cooling:

• Divide food into shallow containers or cut food into smaller pieces.

• Use ice-water baths and/or cooling wands.

• Substitute ice for water during cooling when water is an ingredient.

Check temperatures to ensure food has been cooled quickly enough.