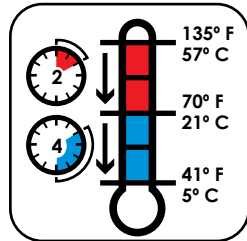


# Cool Food Fast for Food Safety!

*Enfríe las comidas rápidamente para no dejar crecer la bacteria*



**Step 1** - Cool hot food to 70°F within 2 hours

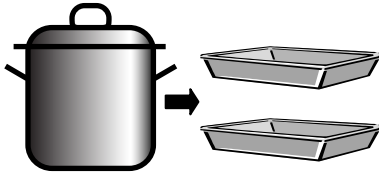
*Enfríe comida a 70°F dentro de 2 horas*

**Step 2** - Cool food from 70°F to 41°F within 4 hours

*Enfríe comida desde 70°F hasta 41°F dentro de 4 horas*

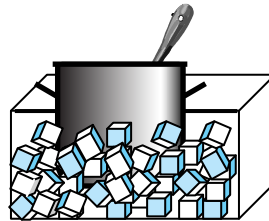
**Hot food should be 41°F or colder within 6 hours!**

*Comidas calientes deben ser enfriadas hasta 41° F o menos dentro de 6 horas*



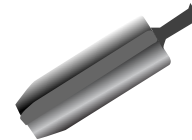
**Divide large containers into shallow pans**

*Divida la comida en bandejas poco profundas*



**Ice bath with frequent stirring**

*Use un baño de hielo y revuelva la comida frecuentemente*



**Use an ice paddle or add ice as an ingredient**

*Use una paleta de hielo o use hielo como un ingrediente*



**Reduce food mass**

*Reduzca las cantidades de comida*



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