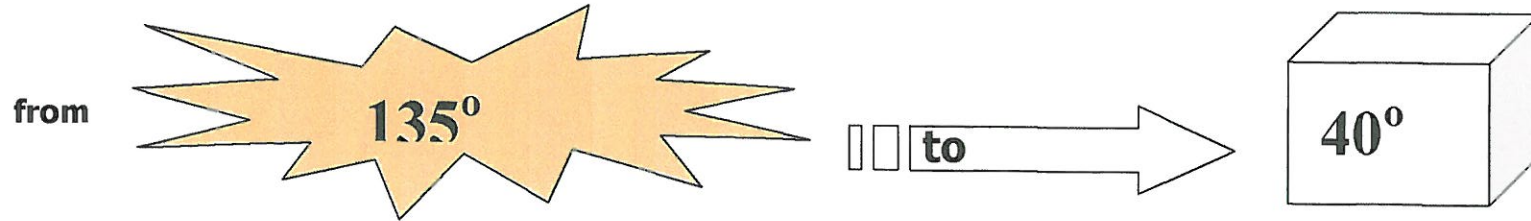


To Cool Potentially Hazardous Foods



within six hours (from 135°F to 70°F in two hours and from 70°F to 40°F in four hours):

1. Place uncovered in a refrigerator or freezer (on top shelf) in a 2-inch shallow metal pan and stir every 15 minutes.

or



2. Quick-chill in an ice water bath. Stir and cool to 40°F before putting in refrigerator.

