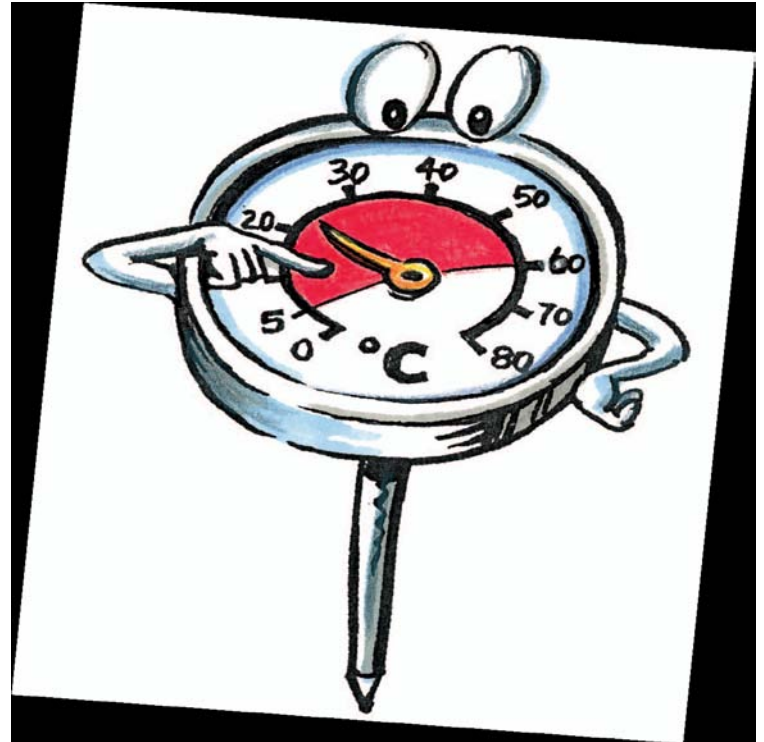


KEEP MICRO-ORGANISMS COOL!

Beware
of the
'Danger
Zone'



Foodborne illnesses have been associated with improper cooling of hot foods. Cool perishable foods using one of the following techniques:

- 1) *Ice bath* – Place container holding liquid food into a sink/tub filled with ice water, and stir food occasionally. Cover and place in cooler when 4°C.
- 2) *Shallow Pans* – Place food into a shallow pan and store in cooler. Cover when 4°C.
- 3) *Cut into Smaller Portions* – Cut large pieces of food into smaller portions and place in shallow pan on the top shelf of cooler. Cover when 4°C.