

# Proper Two Stage Cooling

## Stage 1

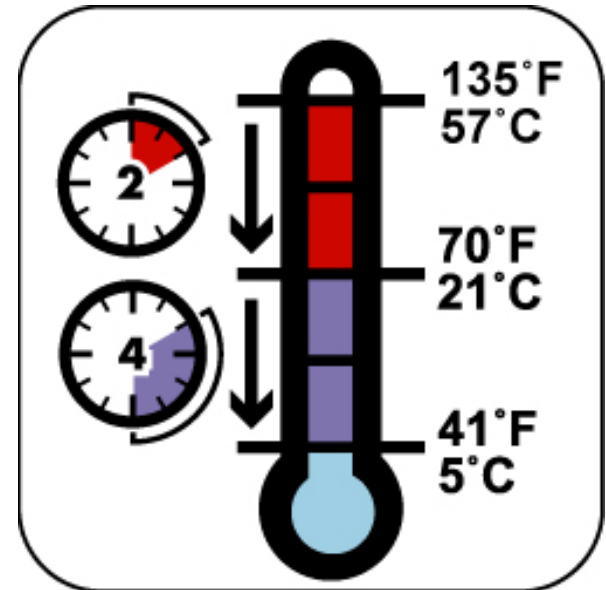
Cool foods from 135°F to 70°F within two hours

- May not exceed two hours in this range

## Stage 2

Cool foods from 70°F to 41°F within the next four hours

- Cooling may not exceed six hours total
- This stage may exceed four hours if stage one is completed in less than two hours



Copyright © International Association for Food Protection



Island County Public Health

Environmental Health – Food Safety Program