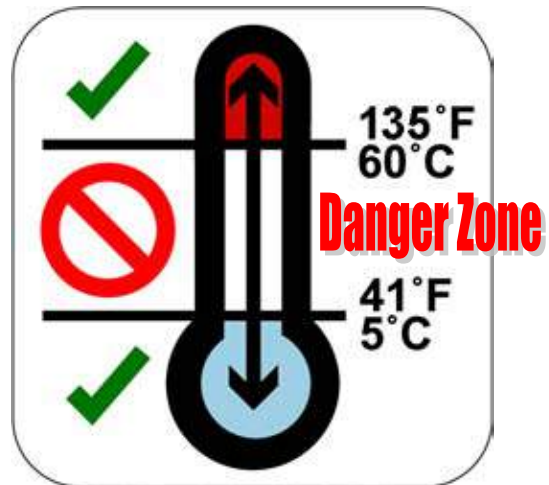


Risk Factor #1

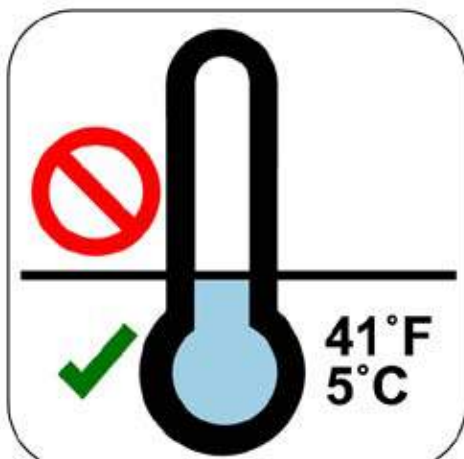
Improper Hot and Cold Holding of Foods

Holding PHF at the proper temperature is important in order to limit the growth of bacteria. PHF stored between 41°F and 135°F may allow bacteria to grow and reproduce enough to cause an illness. This range is called the danger zone.



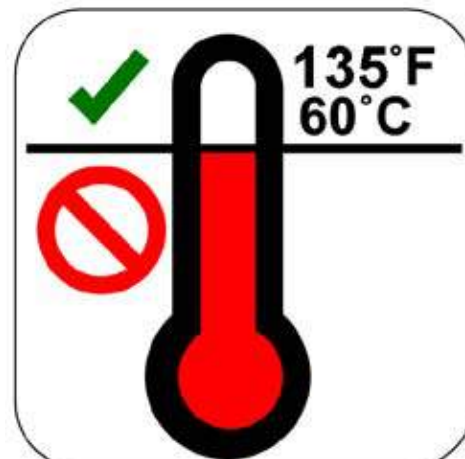
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Make sure to keep **cold** foods **cold** at a temperature of 41°F or below.



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Make sure to keep **hot** foods **hot** at a temperature of 135°F or above.

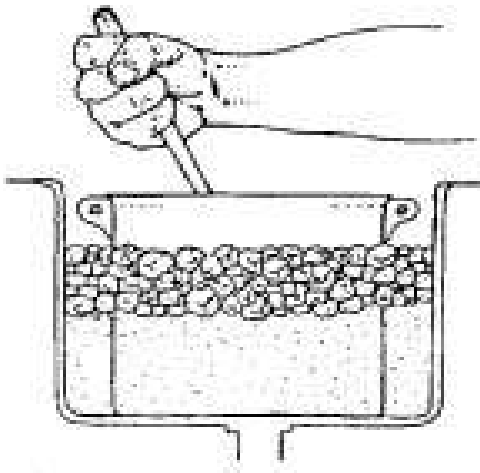


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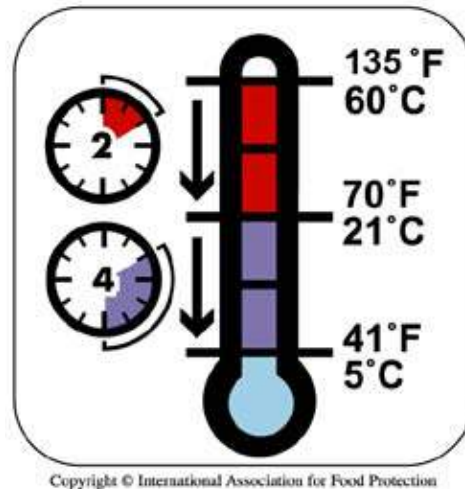
Risk Factor #1 Continued

Rapid Cooling of Foods

Rapid cooling of potentially hazardous foods is important in order to limit the amount of time that food is in the danger zone. This is to limit the amount of bacterial growth during cooling. Food must be rapidly cooled from 135°F to 71°F within two hours, and then from 70°F to 41°F within four more hours.



Properly set up ice bath



Some possible rapid cooling methods include:

- Using an ice bath while stirring
- In shallow pans inside a refrigerator
- Divided into small portions while inside a refrigerator
- Use of ice wands
- Blast chillers
- Adding ice as an ingredient