

CRITICAL CONTROL POINTS FOR TWO STAGE COOLING



135°-70°

IN 2 HOURS
OR LESS

*HOT FOOD MUST
BE COOLED
COMPLETELY
WITHIN 6
HOURS TO
AVOID GROWTH
OF BACTERIA.
FOODS MUST
BE MOVED
QUICKLY
THROUGH THE
TEMPERATURE
DANGER ZONE
135°F - 41°F.*

70°-41°

IN 4 HOURS
OR LESS



MICHIGAN
RESTAURANT
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Funded by Act No. 92, of PA 2000, Industry Food Safety Education Fund



Department of
AGRICULTURE
& Rural Development