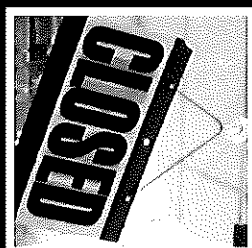
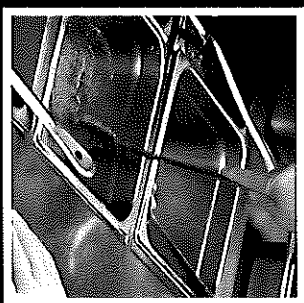
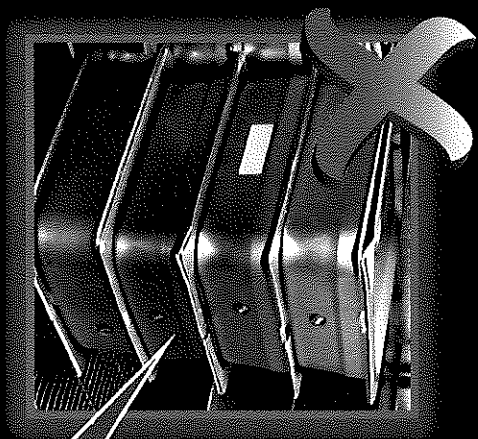
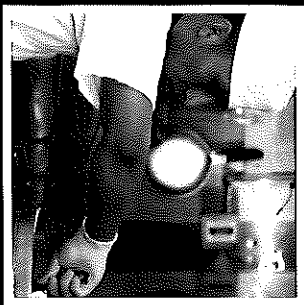
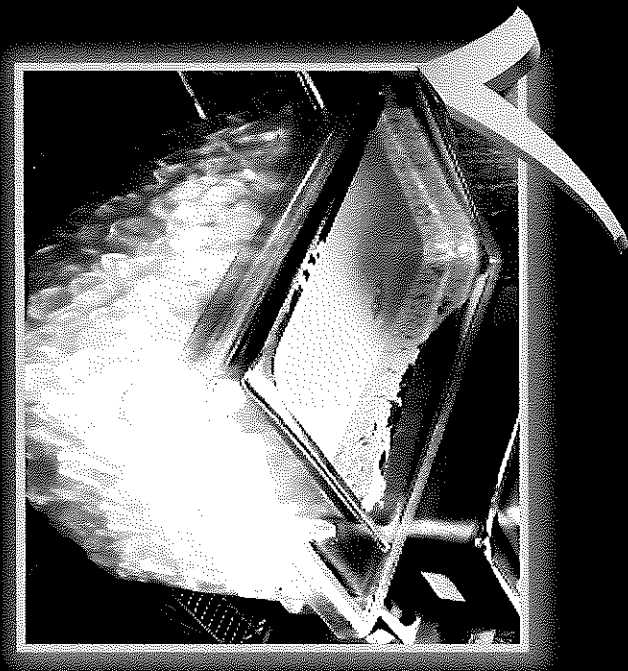


Why It's Important to Cool Food Properly

Traditional Chinese/English



Covered/stacked pans of food are still 78°F after 24 hours.



Proper cooling methods include:

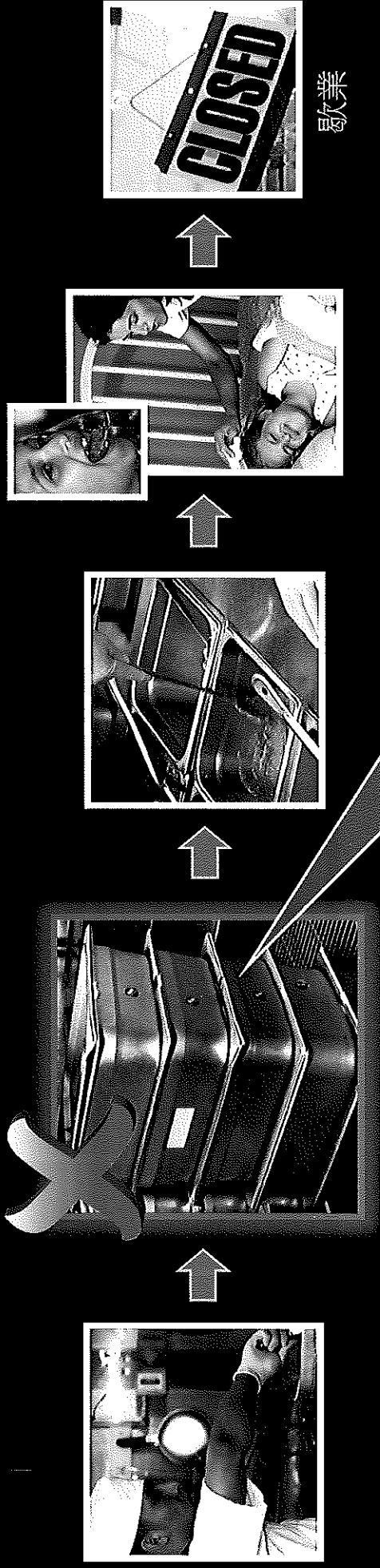
- ✓ Placing food in shallow, metal pans, in ice baths, under refrigeration
- ✓ Separating food into smaller containers under refrigeration
- ✓ Using rapid cooling equipment
- ✓ Stirring the food in a container placed in an ice water bath
- ✓ Other effective methods

Protect People Everywhere.

Cool Food Properly.



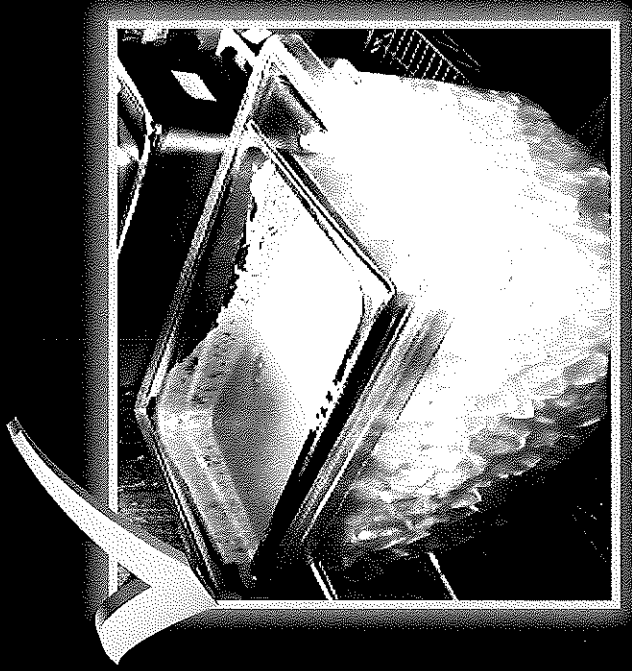
妥善冷藏食品的重要性



加蓋/與其他食物堆疊在一起的裝有食物的鍋子在24小時後溫度仍高達攝氏25.5度。

我從沒想過要刻意傷害顧客，現在我們餐廳妥善冷藏食品，妥善冷藏方法包括：

- ✓ 改用較淺的金屬鍋具盛裝食物，置入冰塊中，再放入冷藏庫冷卻。
- ✓ 使用較小的容器分裝食物，並將容器放入冰箱。
- ✓ 使用快速冷卻設備。
- ✓ 先將食物置於容器內，再整個放入冰水槽攪拌冷卻。
- ✓ 其他有效方法。



為維護大眾健康。 請妥善冷藏食品。

