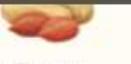


Done

2 of 5



 Fruit, veggies, etc. for Hot Holding	135°F no minimum time	 Soybeans (tofu)	 Wheat	 Peanuts
 Temperature Danger Zone	41°F - 135°F			
 Refrigerated Foods	41°F*			
 Frozen Foods	0°F*			

*Milk, Shell Eggs, and shellfish can be received at 45°F. They must be Grade A and Pasteurized.

Cooling Methods

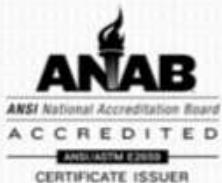
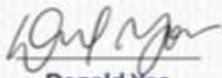


- Smaller Portions
- Stirring
- Shallow pans
- Ice water bath
- Add ice directly
- Ice wand

Cooling Time

6
Hours135°F to 70°F within 2 hours
70°F to 41°F within 4 hoursCERTIFICATE OF COMPLETION
IS AWARDED TO**NATALIA ANNA CASTRO**

FOR SUCCESSFUL COMPLETION OF THE

**California Food Handler Training
Certificate Program**THIS COURSE SUCCESSFULLY MEETS THE REQUIREMENTS FOR THE
CALIFORNIA FOOD HANDLER CARD

 Donald Yoo
 CEO
 123PremierFoodSafety.com
 800-676-3121
Issue Date: 05/04/22
Expiration Date: 05/03/25Confirmation # 7410459
Verification Code: 2022-QDUFAR