

COOLING METHOD FOR BLUEBERRY OAT BAR FILLING



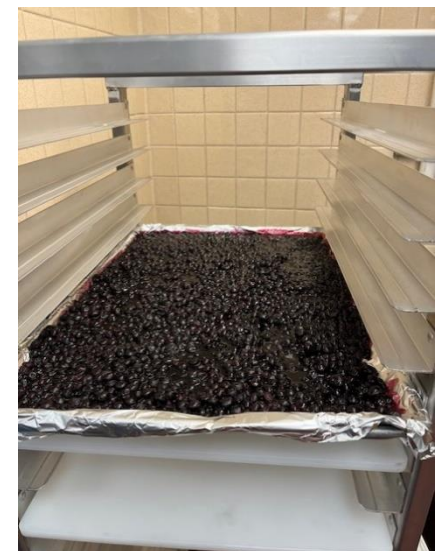
For each batch of 50 servings, prepare a full sheet pan. Line the pan with 2 large pieces of foil and fold over the edges.



Cook blueberry filling per recipe directions. Pour 1 batch of 50 serving of filling onto each lined sheet pan.



Spread the blueberry filling evenly across the pan.



Place pans of blueberry on a speed rack. If possible, leave space between sheet pans for better airflow and cooling.

Record temperature of filling and record on temperature log.
Roll speed rack into the walk-in-cooler as far in as possible, where it is the coldest.
Log temperature every 30 minutes until it reaches 40° or below.
Cover, label, and date pans for use the next day.