

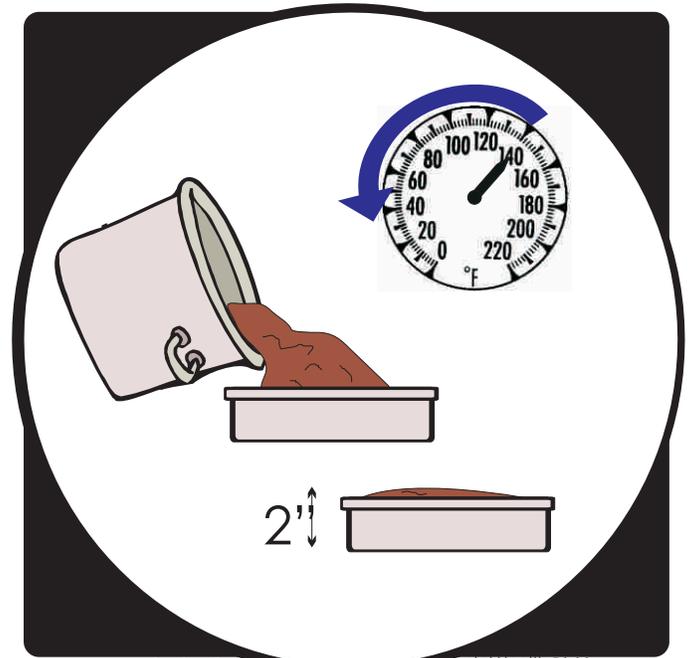
Cooling Method: Shallow Pan

Benton-Franklin Health District Food Service Fact Sheets

Because bacteria can grow in cooling food, cooling is often the riskiest step in food preparation and must be done safely.

It is important to cool food through the Danger Zone as fast as possible to keep bacteria from growing.

The shallow pan method works well for foods like refried beans, rice, potatoes, casseroles, ground meat, and chili.



Benton-Franklin Health District, Environmental Health Division

To cool foods using a shallow pan:

1. Put **hot** food into shallow pans. Make sure the food is not more than 2 inches deep or thick.
2. Put the pans in the refrigerator on the top shelf where nothing can drip into them.
3. Let air move around the pans – do not stack or cover the pans.
4. Cover the pans after the food is 41°F or colder.