

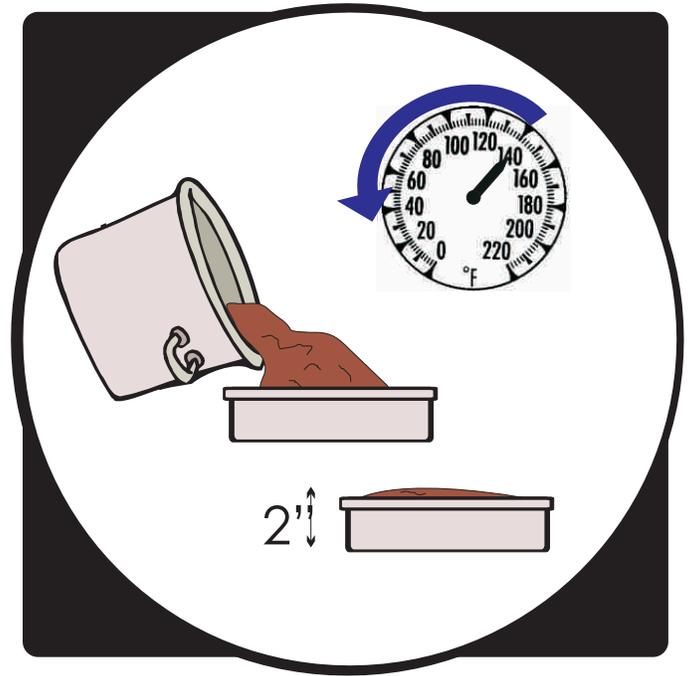
# Cooling Method: Shallow Pan

Clark County Public Health - Food Safety **Fact Sheet**

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.



## 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.



*Fact Sheet from Benton-Franklin Health District, Environmental Health Division*

Clark County Environmental Public Health • 1601 E. Fourth Plain Blvd. • Vancouver WA • (360) 397-8428