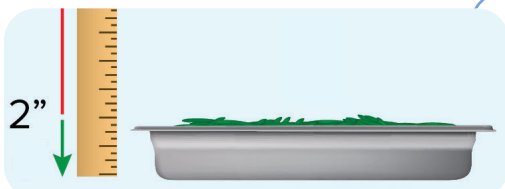


Shallow Pan Cooling Method

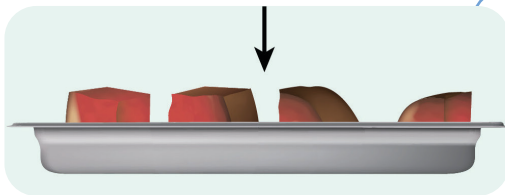
Instructions

Hot food must be cooled to 41° F or below as quickly as possible. Bacteria can grow quickly in cooling food. It is important to cool food through the danger zone (135° F – 41° F) as fast as possible to keep bacteria from growing. Use the shallow pan method to cool food quickly.

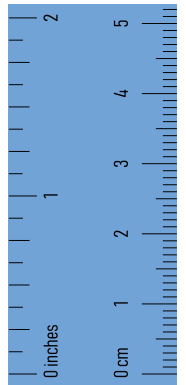


Place food in shallow pans, with the **food depth 2 inches thick or less.**

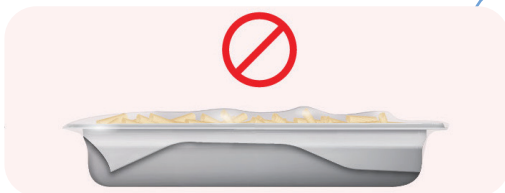
OR



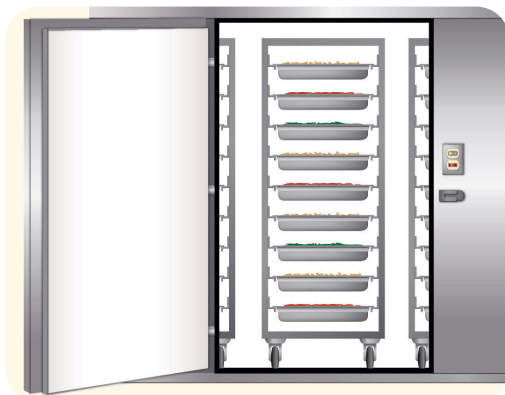
Cut large pieces of meat into smaller pieces no larger than 4 inches thick. Spread the pieces out on the shallow pan so the pieces are not touching.



2\" Ruler



Let air move around the pans, do not cover shallow pans or stack the pans when cooling.



Immediately place **uncovered** pan on top shelf of a refrigerator where nothing can drip onto them. Cooling should be done in a walk-in refrigerator or a reach in refrigerator that holds food at 41° F or below.

Shallow_Pan_Cooling_2022_07_13_LML
Modified from "How to Cool Food" by Tacoma-Pierce County Health Department / CC BY-NC 4.0. Photo credit.