

Set and forget cooling

Take the headache out of making sure cooked foods cool fast enough. Use the Set and Forget method to cool your foods fast.

If you are looking for a cooling method that:

- Is easy to train your staff
- Has repeatable and consistent results
- Will not require maintaining a cooling log

Then the Set and Forget method is for you!

How to cool cooked foods with the set and forget method

1. Fill pans with food up to 2 inches deep
2. Leave pans uncovered
3. Put pans into a working cooler

Once the food is verified to be fully cooled, you can:

- Move food into deep containers
- Cover containers

When this method is set up correctly, hot foods can safely cool at room temperature for the first 30 minutes. Then, move food into a cooler.



Maximize cooler space

You might be concerned about how much space this will take up in your cooler. If this is a concern, consider adjusting or adding shelves to create more rows of shelving.

A speed rack is another great way to maximize cooler space. A speed rack can easily be moved in and out of a walk-in cooler.

When using a speed rack, make sure there is at least 2 inches of air space between the pans. You can cool 10 to 20 gallons of liquid foods on one speed rack.

How to verify

To make sure foods using this cooling method cool correctly.

Teach your managers:

- To verify food fill depth is 2 inches or less
- Verify the cooler is working
- Check that the food is not covered

Using the set and forget cooling method takes a big burden and time crunch off your plate.

For reasonable accommodations or alternative formats please contact Environmental Health at health@minneapolismn.gov or 612-673-2301. People who are deaf or hard of hearing can use a relay service to call 311 at 612-673-3000. TTY users call 612-263-6850.

Para ayuda, llame al 311. Rau kev pab 311. Hadio aad Caawimaad u baahantahay wac 311.