

COOL CASSEROLES QUICKLY. KEEP EVERYONE SAFE.



Cooling cooked food quickly prevents food-borne illnesses.



Casseroles need to be cooked to an internal temperature of **74°C (165°F).**



Refrigerating your casserole as soon as possible moves it through the temperature "danger zone" fast and keeps it safe to eat.

TO COOL CASSEROLES QUICKLY



Partly cover pans to protect the food from contamination while still allowing heat to escape.



Place the pans in the refrigerator to bring the temperature down quickly.



If possible, store the casserole on the top shelf of the fridge to reduce the risk of cross-contamination while cooling.



Seal and freeze the casserole as soon as possible. Keep it frozen to keep it safe to eat.



THANK YOU FOR HELPING PROVIDE SAFE, NOURISHING MEALS FOR HUNGRY PEOPLE.



QUESTIONS? Contact Cindy Shlanger, 416-869-3619 x 277