

Cooling Log

Instructions: The total cooling process may not exceed 6 hours. Potentially hazardous foods must be cooled from **135° F to 70° F within 2 hours**. These food items must then be chilled from **70° F to 41° F or below within 4 hours**. Record the exact time and temperature as you move through the cooling process. Record any corrective actions made in the Corrective Action box below. The food service manager will verify that food service employees are cooling food properly by visually monitoring foodservice employees during the shift and reviewing, initialing, and dating this log each working day.

Date	Food Item	Time	Time	Time	Time	Time	Time	Time	Time	Time	Time	Time	Initials
		Temp	Temp	Temp	Temp	Temp	Temp	Temp	Temp	Temp	Temp	Temp	

Corrective Action:

Manager Verification: _____



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Date	Food Item	Time	Time	Time	Time	Time	Time	Time	Time	Time	Time	Time	Initials
		Temp	Temp	Temp	Temp	Temp	Temp	Temp	Temp	Temp	Temp	Temp	
		o	o	o	o	o	o	o	o	o	o	o	
		o	o	o	o	o	o	o	o	o	o	o	
		o	o	o	o	o	o	o	o	o	o	o	
		o	o	o	o	o	o	o	o	o	o	o	
		o	o	o	o	o	o	o	o	o	o	o	
		o	o	o	o	o	o	o	o	o	o	o	
		o	o	o	o	o	o	o	o	o	o	o	
		o	o	o	o	o	o	o	o	o	o	o	
		o	o	o	o	o	o	o	o	o	o	o	
		o	o	o	o	o	o	o	o	o	o	o	
		o	o	o	o	o	o	o	o	o	o	o	
		o	o	o	o	o	o	o	o	o	o	o	
		o	o	o	o	o	o	o	o	o	o	o	
		o	o	o	o	o	o	o	o	o	o	o	
		o	o	o	o	o	o	o	o	o	o	o	
		o	o	o	o	o	o	o	o	o	o	o	
		o	o	o	o	o	o	o	o	o	o	o	
		o	o	o	o	o	o	o	o	o	o	o	

Corrective Action:

Manager Verification: _____

