Cooling Log

Instructions: Fill in the date and food item to be cooled. The first step in the 2-step cooling process, cooling foods from 135°F to 70°F, must not exceed 2 hours. The second step then requires food items to reach 41°F or below. The total process cannot exceed 6 hours or corrective action must be taken. The food employee will initial and indicate a corrective action if necessary. A manager will then initial to verify that cooling procedures have been followed properly.

		Start Time and	Start Time and Temperature		Within 2 hours from 135°F to 70°F		Within 4 hours from 70°F to 41°F or below (6 total hours from 135°F to 41°F or below)			
Date	Food Item	Time	Temp (°F)	Time	Temp (°F)	Time	Temp (°F)	Corrective Action	Employee Initials/ Verified By	
9/1/16	Lasagna	9am	135	11am	70	3рт	36		CD	JS
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Corrective Action Key: (R) Reheat to 165°F (D) Discard food item