

Cooling Temperature Log Sample

Regulation Requirements:

Room temperature prepared foods: Cool to 41°F within 4 hours.

Cooked foods: Cool food from 135°F to 70°F in 2 hours. If the food reaches 70°F in 2 hours, then have an additional 4 hours to cool food to 41°F.

Note: Use approved methods to rapidly cool food. Do not cover food until it reaches 41°F.

Date:		
Food: Chicken surprise		
Time	Temperature	Name
6 am	175°F	CS
7 am	145°F	CS
8 am	120°F	JM
9 am	65°F	CS
10 am	60°F	JM
11 am	47°F	CS
Noon	39°F	JM

Date:		
Food:		
Time	Temperature	Name

Corrective actions taken: _____

Corrective actions: If the cooked food does not reach 70°F within the first 2 hours, the food can be reheated to 165°F and then rapidly cooled. If after the first 2 hours the food does not reach 70°F, the food has to be thrown away.

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