

Cooling Log

FOOD PRODUCT							
DATE							
Time at 135°F		:	:	:	:	:	:
After 1 Hour	Temperature	°F	°F	°F	°F	°F	°F
	Time	:	:	:	:	:	:
After 2 Hours (must be 70°F or below)	Temperature	°F	°F	°F	°F	°F	°F
	Time	:	:	:	:	:	:
After 3 Hours	Temperature	°F	°F	°F	°F	°F	°F
	Time	:	:	:	:	:	:
After 4 Hours	Temperature	°F	°F	°F	°F	°F	°F
	Time	:	:	:	:	:	:
After 5 Hours	Temperature	°F	°F	°F	°F	°F	°F
	Time	:	:	:	:	:	:
After 6 Hours (must be 41°F or below)	Temperature	°F	°F	°F	°F	°F	°F
	Time	:	:	:	:	:	:
Critical Limits Foods must be cooled from 135°F to 70°F within 2 hours and from 70°F to 41°F or below within 4 more hours.				Corrective Action Reheat to 165°F within 2 hours and serve or reheat and start cooling process over. Discard if out of temperature more than 6 hours.			

Corrective Action Taken: _____

*For cleaning thermometers in between uses, can use sanitizer at proper strength or alcohol wipes.

Note: Concentrations below the approved chemical levels are not effective and concentrations above these levels can be toxic. To ensure the correct concentration, always read the directions on the label and use the proper test strips to check the concentration.