

Establishment Name: _____

Date: _____



COOLING LOG

FOOD PRODUCT: _____

	Time	Temp	Initials	Corrective Action
Start				
0:00				
0:15				
0:30				
0:45				
1:00				
1:15				
1:30				
1:45				
2:00				
2:30				
3:00				
3:30				
4:00				
4:30				
5:00				
5:30				
6:00				

Starting at 135°F, take an internal temperature every 15 minutes for the first two hours and every 30 minutes for the last 4 hours or until food reached 41°F.

Cool cooked foods from 135°F to 70°F within 2 hours and 135°F to 41°F within a total of 6 hours.

If you will not meet the 70°F requirement within 2 hours or 41°F within 6 hours, stop cooling and reheat product to 165°F and start cooling process over or discard food. Document any and all corrective actions.