Cooling Temperature Log

- Foods must be cooled from 135°F to 70°F within 2 hours and from 70°F to 41°F within an additional 4 hours, for a total of 6 hours cooling.
- Alimentos que no se enfrian en este tiempo/temperature tiene que ser descartado
- Cooling methods:
  (1) Divide food into smaller portions; (2) Use shallow containers; 3) Use metal storage containers; 4) Place container of food to be cooled in an ice bath (5) Add ice as an ingredient to the cooked food; (6) any combination of the above.

Date	Food	Temp & Time when Cooling Began (≤135°F)	Temp & Time 1 Hour Later	Temp & Time 2 Hours Later (≤70°F or discard)	Temp & Time 3 Hours Later	Temp & Time 4 Hours Later	Temp & Time 5 Hours Later	Temp & Time 6 Hours Later (≤41°F or discard)	Initials	Corrective Action

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Date	**Food**	**Temp & Time when Cooling Began (≤135°F)**	**Temp & Time 1 Hour Later**	**Temp & Time 2 Hours Later (≤70°F or discard)**	**Temp & Time 3 Hours Later**	**Temp & Time 4 Hours Later**	**Temp & Time 5 Hours Later**	**Temp & Time 6 Hours Later (≤41°F or discard)**	**Initials**	**Corrective Action**
6/30	Beef Soup	2:00pm 135°F	3:00pm 95°F	4:00pm 68°F	5:00pm 58°F	6:00pm 48°F	7:00pm 44°F	8:00pm 41°F	AB	-
6/30	Cooked Rice	2:00pm 135°F	3:00pm 95°F	4:00pm 68°F	5:00pm 62°F	6:00pm 59°F	7:00pm 56°F	8:00pm **50°F**	AB	**Discarded**