

Cooling Temperature Log

Cooling Instructions (Regulations require cooling food from 135° to 70° within two hours and from 70° to 41° within an additional four hours: a maximum of six hours total): Prepare and cool food in small batches. Chill food rapidly using and appropriate cooling method:

- Stir the food in a container placed in an ice water bath.
- Stir the food using a chilling paddle designed for cooling foods quickly.
- Add ice as an ingredient.
- Separate food into smaller or thinner portions.
- Pre-chill ingredients and containers used for making bulk items such as salads.
- Once food has reached-in 70°, place food in shallow containers (no more than 4 inches deep). Place food uncovered on the top shelf in the back of the walk-in or reach-in cooler.

If the food does not reach 41° within 6 hours, it must be discarded

Log Instruction: Record temperatures every hour during the cooling cycle. Record corrective actions, if applicable.

Date	Food Items	Time		Time		Time		Time		Time		Corrective Action Taken	Initials
		Temp	Temp	Temp	Temp	Temp	Temp	Temp	Temp				

Supervisory Employee's Initials and Date: _____