

## 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.



