Cooling Temperature Log

Instructions: Record temperatures every hour during the cooling cycle. Record corrective actions, if applicable. If no foods are cooled on any working day, indicate "No Foods Cooled" in the **Food Item Name** column. Foodservice Director/Supervisor will verify.

Date	Food Item Name	Time / Temp	Initials	Time / Temp	Initials	Time / Temp	Initials	Corrective Action Taken	Verified By & Date

Food items must reach 41°F or lower within a total of 6 hours. Food must reach a minimum of 70°F within the first 2 hours and 41°F within the next 4 hours. Reducing portion size, pan size, ice bath/paddle, and not covering food, will speed the cooling process.

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