



COOLING LOG SHEET

TEMPERATURE OF FOOD AFTER COOLING FOR:

DATE	INITIALS	TYPE OF FOOD	START TIME (Food at 135°F)	TEMPERATURE OF FOOD AFTER COOLING FOR:						CORRECTIVE ACTION TAKEN
				1 HOUR	2 HOURS (at least 70°F)	3 HOURS	4 HOURS	5 HOURS	6 HOURS (at least 41°F)	

- The cooling process should begin when the food has cooled down to approximately 135°F, but not lower than 135°F.
- You have a **total of 6 hours** to rapidly cool food. Food must be cooled from **135°F to 70°F within 2 hours or less**, and then continue cooling from **70°F to 41°F with the remainder of the time.**
(Example: If cooling from 135°F to 70°F takes 1 hour, you have another 5 hours to reach 41°F.)
- Once the cooling food reaches 70°F, place it in the refrigerator uncovered (ensure no possible cross contamination can occur).
- Once the cooling food reaches 41°F, cover and store.
- To ensure proper cooling of food, use shallow metal pans and stir every 15 minutes. To further assist in the cooling process, use ice paddles and/or ice baths.
- When pans of hot food are placed in the refrigerator, do not stack pans on top of one another or on top of any food containers already in the refrigerator.