

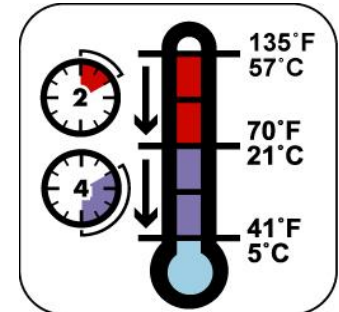
COOLING LOG

Cool hot foods:

- From 135° F to 70° F within two hours
- To 41° F within 6 hours total

Cool foods made from room temperature or cold ingredients:

- To 41°F within 4 hours



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Explain Any Corrective Actions Taken:

Name of Food						
Date						
Starting Time <i>(Hot foods start when food is at 135°F.)</i>						
After 1 Hour	Temperature	°F	°F	°F	°F	
	Time					
After 2 Hours	Temperature	°F	°F	°F	°F	
	Time					
Hot foods must be below 70°F within 2 hours. If not, quickly reheat to 165°F and start cooling process over or discard food.						
After 3 Hours	Temperature	°F	°F	°F	°F	
	Time					
After 4 Hours	Temperature	°F	°F	°F	°F	
	Time					
Foods made from room temperature or cold ingredients must be ≤ 41°F after 4 hours. If not, food must be discarded.						
After 5 Hours	Temperature	°F	°F	°F	°F	
	Time					
After 6 Hours	Temperature	°F	°F	°F	°F	
	Time					
Hot foods must be ≤ 41°F after 6 hours. If not, food must be discarded.						