

Cooling Temperature Log

Month _____ 20____

Date	Product	Initial Time and Temperature (food must be 135F or below)	Time/Temp #2	Time/Temp #3	Final Time and Temperature (food must be 41F or below)
	Corrective Actions (if needed)				
	Corrective Actions (if needed)				
	Corrective Actions (if needed)				
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	Corrective Actions (if needed)				
Critical Limits for Cooling TCS Foods			Corrective Actions to Take and Document		
Foods must be cooled from 135°F to 70°F within 2 hours and from 70°F to 41°F within the next 4 hours.			Reheat to 165°F within 2 hours to start the cooling process over or for hot holding/service. Reheating can only be done <u>once</u> as a corrective action. Discard if time and temperature requirements of the cooling process were not met.		

Reviewed by: _____

