COOLING LOG

FACILITY NAME: _____

FOOD PRODUCT:_____COOLING METHOD: _____
Potentially hazardous food must cool from 135°F to 70°F in 2 hours and then to 41°F within 4 additional hours. Food containers must be clearly marked with the date and time the cooling process began.

Date:	Initials	Start Time/Temp	Time/Temp	Time/Temp	Time/Temp	Time/Temp	Time/Temp	Time/Temp	Corrective Actions

Reviewed by:	**Date:**

Food must be cooled from 135°F to 41°F within 6 hours.