

Cooling Log

Instructions: The cooling process may not exceed 6 hours. TCS foods must be cooled from 135°F to 70°F within 2 hours. These foods must be chilled from 70°F to 41°F or below within 4 hours using an approved method. Record temperatures every hour, or as often as possible during the cooling cycle. Record corrective actions if needed. A manager should verify that cooling was properly done by overseeing employees actions, and reviewing this log.

Date	Food Item	Time	Time	Time	Time	Time	Time	Corrective Action	Initials
		Temp	Temp	Temp	Temp	Temp	Temp		
14-Jun	coney sauce	9pm 153°F	10pm 135°F	12am 70°F	1am 41°F				BH