

Cooling Log For Food Items

**TAKE TEMPERATURES WITH SANITIZED
CALIBRATED THERMOMETER**

FIRST STEP	SECOND STEP
The goal is to go from 135°F to 70°F in 2 hrs maximum	The goal is to go from 70°F to 41°F in 4 hrs maximum

Date	Food Item	Final Cooking Time	Time food reached 135°F	Temperature in 1 Hour	Temperature in 2 Hours	Goal 70°F (initial)	Temperature in 3 Hours	Temperature in 4 Hours	Temperature in 5 Hours	Temperature in 6 Hours	Goal 41°F (initial)
				°F	°F		°F	°F	°F	°F	
				°F	°F		°F	°F	°F	°F	
				°F	°F		°F	°F	°F	°F	
				°F	°F		°F	°F	°F	°F	
				°F	°F		°F	°F	°F	°F	
				°F	°F		°F	°F	°F	°F	
				°F	°F		°F	°F	°F	°F	
				°F	°F		°F	°F	°F	°F	
				°F	°F		°F	°F	°F	°F	
				°F	°F		°F	°F	°F	°F	
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				°F	°F		°F	°F	°F	°F	
				°F	°F		°F	°F	°F	°F	
				°F	°F		°F	°F	°F	°F	
				°F	°F		°F	°F	°F	°F	
				°F	°F		°F	°F	°F	°F	
				°F	°F		°F	°F	°F	°F	
				°F	°F		°F	°F	°F	°F	
				°F	°F		°F	°F	°F	°F	
				°F	°F		°F	°F	°F	°F	

*****If you do not reach the First Step of cooling, reheat food to 165°F and modify the cooling process again only one more time.**
*****If you do not reach the First Step of cooling again during the second try, discard the food item.**
*****If you do not reach the Second Step of cooling, discard the food item.**