

COOLING LOG



Product _____

Date _____

Time Elapsed	Time Taken	Temperature	Remarks
Start			
30 min			
1 hour			
1.5 hour			
2 hours (Shall be 70°F or below)			
2.5 hours			
3 hours			
3.5 hours			
4 hours			
4.5 hours			
5 hours			
5.5 hours			
6 hours (Shall be 41°F or below)			

Cooling- Cooked potentially hazardous food shall be cooled: from 135°F to 70°F within 2 hours; and from 70°F to 41°F or below, within 4 hours. Potentially hazardous food shall be cooled to 41°F or below within 4 hours if prepared from ingredients at ambient temperature, such as reconstituted foods and canned tuna.

Cooling Methods- Food shall be cooled by using one or more of the following methods based on the type of food being cooled: Placing the food in shallow pans; separating the food into smaller or thinner portions; using rapid cooling equipment; stirring the food in a container placed in an ice water bath; using containers that facilitate heat transfer; adding ice as an ingredient; or other effective methods.