

COOLING LOG

FOOD PRODUCT							
DATE							
Time at 135°F		:	:	:	:	:	:
After 1 Hour	Temperature	°F	°F	°F	°F	°F	°F
	Time	:	:	:	:	:	:
After 2 Hours (must be 70°F or below)	Temperature	°F	°F	°F	°F	°F	°F
	Time	:	:	:	:	:	:
After 3 Hours	Temperature	°F	°F	°F	°F	°F	°F
	Time	:	:	:	:	:	:
After 4 Hours	Temperature	°F	°F	°F	°F	°F	°F
	Time	:	:	:	:	:	:
After 5 Hours	Temperature	°F	°F	°F	°F	°F	°F
	Time	:	:	:	:	:	:
After 6 Hours (must be 41°F or below)	Temperature	°F	°F	°F	°F	°F	°F
	Time	:	:	:	:	:	:
Critical Limits				Corrective Action			
Foods must be cooled from 135°F to 70°F within 2 hours and from 70°F to 41°F or below within 4 more hours.				Reheat to 165°F within 2 hours and serve or reheat and start cooling process over. Discard if out of temperature more than 6 hours.			

Corrective Action Taken: _____