

Cooling Log

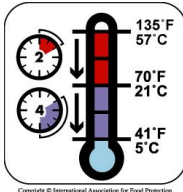
Instructions: Fill in the date and food item to be cooled. The first step in the 2-step cooling process, cooling foods from 135 °F to 70 °F, must not exceed 2 hours. The second step then requires food items to reach 41 °F or below. The total process cannot exceed 6 hours or corrective action must be taken. The food employee will initial and indicate a corrective action if necessary. A manger will then initial to verify that cooling procedures have been followed properly.

		Start Time and Temperature		Within 2 Hours 135 °F to 70 °F or below		Within 4 hours from 70 °F to 41 °F or below (6 total hours from 135 °F to 41 °F or below)			
Date	Food Item	Time	Temp (°F)	Time	Temp (°F)	Time	Temp (°F)	Corrective Action	Employee Initials/ Verified by
9/1/20	Lasagna	9 am	135	11 am	70	3 pm	36	-	CD JS

CORRECTIVE ACTION KEY: (R) = Reheat to 165 ° F (D) = Discard food item



Bethlehem Health Bureau
 To request this information in an alternate format,
 call (610) 865-7083
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