

## Cooling Time/Temperature Log

Date	Product	Start		½ Hr	1 Hr	1 ½ Hr	2 Hr	3 Hr	4 Hr	5 Hr	6 Hr	Initials	Corrective Action

**STANDARD:**

Cool cooked potentially hazardous foods:

- From 135°F to 70°F within 2 hours (90° or less should be reached within the first hour)
- and*
- From 70°F to 41°F within an additional 4 hours (for a total of 6 hours)

Cold potentially hazardous menu items and reconstituted foods must be cooled within 4 hours to 41°F or below.

**CORRECTIVE ACTION:** (to be taken if 70°F won't be reached within 2 hours)

A= Reheat to 165°F – then cool properly using an approved method

B= Discard (food may be reheated only once)