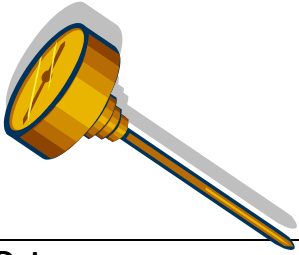


COOLING LOG

COOLING PARAMETERS FOR POTENTIALLY HAZARDOUS FOOD:
 FROM 135° F TO 70° F WITHIN 2 HOURS
 AND FROM 70° F TO 41° F WITHIN 4 HOURS.



Date:	
Time:	
Product:	TEMP.
1. Starting Temperature	
2. 30 minutes	
3. 1 hour	
4. 1 hour 30 minutes	
5. 2 hours *	
*If product is 70° F or LOWER continue cooling.	
*If product is 71° F or HIGHER , re-heat to 165° F then begin secondary cooling.	
6. 2 hours 30 minutes	
7. 3 hours	
8. 3 hours 30 minutes	
9. 4 hours	
10. 4 hours 30 minutes	
11. 5 hours	
12. 5 hours 30 minutes	
13. 6 hours	
*If product is 41° F or LOWER store properly.	
*If product is 42° F or HIGHER , Dispose of Immediately.	

Date:	
Time:	
Product:	TEMP.
1. Starting Temperature	
2. 30 minutes	
3. 1 hour	
4. 1 hour 30 minutes	
5. 2 hours *	
*If product is 70° F or LOWER continue cooling.	
*If product is 71° F or HIGHER , re-heat to 165° F then begin secondary cooling.	
6. 2 hours 30 minutes	
7. 3 hours	
8. 3 hours 30 minutes	
9. 4 hours	
10. 4 hours 30 minutes	
11. 5 hours	
12. 5 hours 30 minutes	
13. 6 hours	
*If product is 41° F or LOWER store properly.	
*If product is 42° F or HIGHER , Dispose of Immediately.	

Date:	
Time:	
Product:	TEMP.
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10. 4 hours 30 minutes	
11. 5 hours	
12. 5 hours 30 minutes	
13. 6 hours	
*If product is 41° F or LOWER store properly.	
*If product is 42° F or HIGHER , Dispose of Immediately.	

Different ways to cool food: Add ice to food product, Ice water bath, Shallow metal containers (i.e. 2 inches deep) in refrigerator or freezer and stir frequently, Place in blast chiller, Ice wand (i.e. frozen 2 liter bottle), etc.

***USE MULTIPLE METHODS.**

