



Cooling - Temperature Log

Regulation Requirements:

Prepped Foods: Cool to 41°F within 4 hours.

Cooked Foods: Cool From 135°F to 70°F in 2 hours, then 70°F to 41°F in 4 or less hours.

Date:

Food Item	Time	Temp	Employee Name or Initials	Discard Date

If cooked foods cool too slowly, they may be re-heated to 165°F then rapidly cooled provided the food has been between 41°F and 135°F for less than 4 hours.