# Cooling Time/Temperature Log

| Date | Product | Start | | ½ Hr | 1 Hr | 1½ Hr | 2 Hr | 3 Hr | 4 Hr | 5 Hr | 6 Hr | Initials | Corrective Action |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| | | Temp | Time | | | | | | | | | | |
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## STANDARD:

Cool cooked potentially hazardous foods:

☐♦From 135ºF to 70ºF within 2 hours (90º or less should be reached within the first hour)
***and***

☐♦From 70ºF to 41ºF 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 41ºF or below.

**CORRECTIVE ACTION:** (to be taken if 70ºF won't be reached within 2 hrs.)

A = Reheat to 165ºF - then cool properly using an approved method
B = Discard (food may be reheated only once)