COOLING LOG

FACILITY NAME:

FOOD PRODUCT: _____COOLING METHOD: ____ Potentially hazardous food must cool from 135°F to 41°F in 4 hours. Food containers must be clearly marked with the date and time the cooling process began.

Date	Initials	Start Time	Start Temp	1 Hour Temp	2 Hour Temp	3 Hour Temp	4 Hour Temp	Corrective Actions

Reviewed by:	Date: