

Cooling Log

The cooling process can take no longer than 6 hours: the first 2 hours to cool the food from 135°F to 70°F and 4 additional hours to cool the food from 70°F to 41°F or below. If a food does not reach 70°F within 2 hours the food must be reheated to 165°F and cooled again or discarded.

Approved cooling methods include:

- Using shallow pans 2 inches or less
- Separating food into smaller portions
- Using rapid cooling equipment such as blast chiller
- Ice bath with ice wand
- Add ice as an ingredient.
- **Do not cover food while it is cooling.**
- **Never cool food at room temperature**

Instructions: Record temperatures every hour during the cooling process. A manager will verify that foods have been cooled properly.

Date	Food Item	Initial Temp	Time/Temp	Time/Temp	Time/Temp	Time/Temp	Time/Temp	Time/Temp	Corrective Actions Taken	Initials
4/2	Spaghetti Noodles	180	11:30 132°F	12:30 68°F	1:30 61°F	2:30 53°F	3:30 46°F	4:30 39°F	None	



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