Cooling Log:

Instructions: The total cooling process may not exceed 6 hours. Potentially hazardous foods must be cooled from 135 °F to 70 °F within 2 hours. These food items must then be chilled from 70 °F to 41 °F or below within 4 hours. Record temperatures every 1/2 hour during the first 2 hours, and then hourly during the next 4 hours of the cooling cycle. Record corrective actions, if applicable. Food items may be reheated to 165°F IF still within the first 2 hours, and then properly cooled using a safe method. Discard food if food is above 70 °F after 2 hours or above 41 °F after total cool time of 6 hours. Expedite the cooling process by using ice baths, create smaller portions, stir foods, ice wands or place into walk-in cooler.

| Food Item | Start(135°F) | 30 Min | 1 Hour | 1.5 Hour | 2 Hour | 3 Hour | 4 Hour | 5 Hour | 6 Hour | Corrective Actions | Initials |
|-----------|--------------|------------------------|-------------------------------|--------------------------------------|---|--------|---|--|---|--|---|
| Chili | 11:30 | 118°F | 101°F | 84°F | 67°F | 59°F | 51°F | 43°F | 35°F | N/A | СН |
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| | Food Item | Food Item Start(135°F) | Food Item Start(135°F) 30 Min | Food Item Start(135°F) 30 Min 1 Hour | Food Item Start(135°F) 30 Min 1 Hour 1.5 Hour | | Food Item Start(135°F) 30 Min 1 Hour 1.5 Hour 2 Hour 3 Hour | Food Item Start(135°F) 30 Min 1 Hour 1.5 Hour 2 Hour 3 Hour 4 Hour | Food Item Start(135°F) 30 Min 1 Hour 1.5 Hour 2 Hour 3 Hour 4 Hour 5 Hour | Food Item Start(135°F) 30 Min 1 Hour 1.5 Hour 2 Hour 3 Hour 4 Hour 5 Hour 6 Hour | Food Item Start(135°F) 30 Min 1 Hour 1.5 Hour 2 Hour 3 Hour 4 Hour 5 Hour 6 Hour Corrective Actions |