

COOLING DOWN FOODS - TRACKING CHART

FOOD PRODUCT							
Date							
Time at 135° F		:	:	:	:	:	:
After 1 Hour	Temperature	°F	°F	°F	°F	°F	°F
	Time	:	:	:	:	:	:
After 2 Hours <i>(must be 70°F or below)</i>	Temperature	°F	°F	°F	°F	°F	°F
	Time	:	:	:	:	:	:
After 3 Hours	Temperature	°F	°F	°F	°F	°F	°F
	Time	:	:	:	:	:	:
After 4 Hours	Temperature	°F	°F	°F	°F	°F	°F
	Time	:	:	:	:	:	:
After 5 Hours	Temperature	°F	°F	°F	°F	°F	°F
	Time	:	:	:	:	:	:
After 6 Hours <i>(must be 41°F or below)</i>	Temperature	°F	°F	°F	°F	°F	°F
	Time	:	:	:	:	:	:

Critical Limits

Foods must be cooled from 135°F to 70°F within 2 hours and from 70°F to 41°F within the next 4 hours.

Corrective Action

Reheat to 165°F within 2 hours for hot holding/service or to start cooling process over. Reheating can only be done once as a corrective action. Discard if out of temperature more than 6 hours.

Corrective Action Taken:
