

Cooling log

kitchenonhand.com

Restaurant:

Month:

LIMIT

At 2 hours: 70°F or below

At 6 hours: 41°F or below

HOW TO CHECK

Write down the time the food leaves 135°F. Take its temperature with a probe thermometer at the 2-hour mark and again at the 6-hour mark, and write the time and the reading each time.

OUT OF RANGE

If it misses either limit, write what you did under Action taken and tell a manager. What to do with food that cooled too slowly is for your health department to say — ask them.

[illegible]

Limits start from the FDA Food Code; your health department may set its own.