Cooling Log Sheets

Potentially hazardous foods that are cooked, cooled, and reheated must be cooled from 135 degree to 70 degrees within 2 hours and cooled from 70 degrees to 41 degrees within 4 hours. NOTE: This form is NOT interactive.

Food that does not comply with this regulation must be destroyed

Date	Food Item	135		1 hr		2 hr		3 hr		4 hr		5 hr		6 hr	
		Time	Temp	Time	Temp	Time	Temp	Time	Temp	Time	Temp	Time	Temp	Time	Temp
			135				70								41
			135				70								41
			135				70								41
			135				70								41
			135				70								41
			135				70								41
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			135				70								41