

COOLING FOOD TEMPERATURE LOG

KEEP THIS RECORD FOR HEALTH DEPARTMENT INSPECTIONS

Cooling start temperature starts at 135F.

DATE	YOUR INITIALS	FOOD ITEM	COOLING METHOD USED	TIME FOOD IS AT 135 F.	TEMP @ 2 HOURS	TEMP @ 6 HOURS	CORRECTIVE ACTION (if applies)

USE A CLEAN, SANITIZED METAL PROBE FOOD THERMOMETERc

REQUIREMENTS FOR COOLING FOODS:

TIME AND TEMPERATURE-Once food cools to 135°F it shall cool to 70°F within two hours. The total time to cool the food to 41°F. shall not exceed 6 hours.

FOOD PREPARED FROM INGREDIENTS AT AMBIENT AIR TEMPERATURE SHALL BE COOLED TO 41°F WITHIN 4 HOURS.

COOLING METHODS TO USE:

*PLACE THE FOOD IN SHALLOW PANS (4 INCHES OR LESS IN DEPTH);

*SEPARATE THE FOOD INTO SMALLER, THINNER PORTIONS;

*USE RAPID COOLING EQUIPMENT (ICE WANDS, BLAST CHILLER);

*STIR THE FOOD IN A CONTAINER PLACED IN AN ICE WATER BATH;

*USE METAL CONTAINERS. METAL FACILITATES HEAT TRANSFER;

*ADD ICE AS AN INGREDIENT;

*PLACE FOOD IN REFRIGERATION ARRANGED TO PROVIDE MAXIMUM HEAT TRANSFER THROUGH CONTAINER WALLS;

*FOOD CONTAINERS SHALL BE UNCOVERED OR LOOSELY COVERED TO ALLOW HEAT ESCAPE FROM THE SURFACE OF THE FOOD.

REHEATING FOR HOT HOLDING:

Reheat all parts of the food to a temperature of at least 165°F. for fifteen seconds.

Microwave reheating requires allowing the food to stand covered for **two minutes** after reaching 165°F.