Temperature Cooling log

YEAR _____

Food must cool from 60°C to 21°C within two hours and from 21°C to 5°C within a further four hours. Record all potentially hazardous foods that need to be cooled.

Temperature checks of foods: such as meat, chicken, fish, rice pasta, sauces, stews, quiche, custards etc need to be taken.

Date Eg.	Food cooked	Time finish cooking 9am	Temp food 75°C + 93°C	Time 10am	Temp Should be approx 60°C	Cooling temperatures 60°C to 21°C in 2 hours TIME TEMP		Cooling temperatures 21°C to 5°C in 4 hours TIME TEMP		Init.
						12pm	21°C	4pm	5°C	LC

Corrective Actions (if problems)