

Cooling Log Sheet

Cooked food not prepared for immediate service must be cooled quickly to keep bacteria from multiplying: from 135°F to 70°F in the first 2 hours, and from 135°F to 41°F in 6 hours total.

Date	Food	Initial Temperature	Time	Cooling 2 Hour Temp (<70°F)	Cooling 6 Hour Temp (<41°F)	Corrective Action Taken	Initials