## COOLING LOG

FACILITY NAME:									
FOOD PRODUCT:COOLING METHOD:Potentially hazardous food must cool from 135°F to 70°F in 2 hours and then to 41°F within 4 additional hours. Food containers must be clearly marked with the date and time the cooling process began.									additional gan.
Date:	Initials	Start Time/Temp	Time/Temp	Time/Temp	Time/Temp	Time/Temp	Time/Temp	Time/Temp	Corrective Actions
									<del></del>
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Reviewed by:								Date:	