

COOLING FOODS - TRACKING CHART

DATE / Initials		/	/	/	/	/
FOOD PRODUCT:						
↑ OUTSIDE OF REFRIGERATOR	IMMEDIATELY AFTER COOKED	TEMPERATURE	°F	°F	°F	°F
	TIME		am /pm	am /pm	am /pm	am /pm
	AFTER 1 HOUR	TEMPERATURE	°F	°F	°F	°F
	TIME		am /pm	am /pm	am /pm	am /pm
	AFTER 2 HOURS (Must Be 70° F or BELOW)	TEMPERATURE	°F	°F	°F	°F
	TIME		am /pm	am /pm	am /pm	am /pm
	AFTER 3 HOURS	TEMPERATURE	°F	°F	°F	°F
	TIME		am /pm	am /pm	am /pm	am /pm
↑ INSIDE OF REFRIGERATOR	AFTER 4 HOURS	TEMPERATURE	°F	°F	°F	°F
	TIME		am /pm	am /pm	am /pm	am /pm
	AFTER 5 HOURS	TEMPERATURE	°F	°F	°F	°F
	TIME		am /pm	am /pm	am /pm	am /pm
↓	AFTER 6 HOURS (Must Be 41° F or BELOW)	TEMPERATURE	°F	°F	°F	°F
	TIME		am /pm	am /pm	am /pm	am /pm

Critical Limits

Foods must be cooled from 135°F to 70°F within 2 hours
AND, from 70°F to 41°F within the next 4 hours.

Corrective Actions Required

Reheat to 165°F within 2 hours for hot holding/service OR to start cooling process over.
- Reheating can only be done one time as a corrective action.
Discard food (throw in trash) if out of temperature more than 6 hours.

CORRECTIVE ACTIONS TAKEN: _____

_____ Signature _____



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