Cooling Temperature Log

All foods that will be used as leftovers after they have been heated for service must be cooled properly. This includes cooling from service temperature to $71^{\circ}F$ within the first two hours and then cooling to $41^{\circ}F$ or below in another 4 hours. This cooling procedures MUST BE DOCUMENTED.

Instructions: Record temperatures every hour during the cooling cycle. Record corrective actions, if applicable. If no foods are cooled on any working day, indicate "No Foods Cooled" in the Food Item column. The school nutrition manager will verify that the school nutrition staff is cooling food properly by visually monitoring school nutrition employees during the shift and reviewing, initialing, and dating this log daily. Maintain this log for a minimum of 1 year.

Date	Food Item	Time/	Time/	Time/	Time/	Time/	Time/	Corrective Actions Taken	Initials	Verified By/ Date
		Temp	Temp	Temp	Temp	Temp	Temp			