



COOLING CHART

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|---|-------------|----|----|---|----|----|----|
| FOOD PRODUCT | | | | | | | |
| Date | | | | | | | |
| Time at 135°F | : | : | : | : | : | : | : |
| After 1 Hour | Temperature | °F | °F | °F | °F | °F | °F |
| | Time | : | : | : | : | : | : |
| After 2 Hours <i>(must be 70°F or below)</i> | Temperature | °F | °F | °F | °F | °F | °F |
| | Time | : | : | : | : | : | : |
| After 3 Hours | Temperature | °F | °F | °F | °F | °F | °F |
| | Time | : | : | : | : | : | : |
| After 4 Hours | Temperature | °F | °F | °F | °F | °F | °F |
| | Time | : | : | : | : | : | : |
| After 5 Hours | Temperature | °F | °F | °F | °F | °F | °F |
| | Time | : | : | : | : | : | : |
| After 6 Hours <i>(must be 41°F or below)</i> | Temperature | °F | °F | °F | °F | °F | °F |
| | Time | : | : | : | : | : | : |
| Critical Limits | | | | Corrective Action | | | |
| Foods must be cooled from 135°F to 70°F within 2 hours and from 135°F to 41° F or below within 6 hours. | | | | Reheat to 165°F within 2 hours and serve or reheat and start cooling process over. Discard if out of temperature more than 6 hours. | | | |

Corrective action taken: _____
