

State of Florida Department of Business and Professional Regulation

Division of Hotels and Restaurants

www.myfloridalicense.com/DBPR/hotels-restaurants



COOLING CHART

FOOD PRODUCT								
Date								
Time at 135°F		:	:	:	:	:	:	
After 1 Hour	Temperature	°F	°F	°F	°F	°F	°F	
	Time	:	:	:	:	:	:	
After 2 Hours (must be 70°F or below)	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 (must be 41% or below)	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: _____