Washington County

Washington County Public Health & Environment
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Cooling Log

Record observations and any corrective actions on this log. Check temperatures and take needed corrective actions **BEFORE** 2-hour limit and **BEFORE** 6-hour limit. See next page for examples of use.

Food Product	Date	Cooling started: Time/Temp. *Clock starts when food is 135°F*	Less than 1 hour: Time/Temp.	Less than 2 hours: Time/Temp. *Must be 70°F or below before 2 hours*	Less than 3 hours: Time/Temp.	Less than 4 hours: Time/Temp.	Less than 5 hours: Time/Temp.	Less than 6 hours: Time/Temp. *Must be 41°F or below before 6 hours*	Monitored by (employee initials)

Verified by (PIC or Manager on duty initials): _____ Date:_____

Corrective actions(s): _____

Example

In example A, the food product safely meets both the 2-hour and 6-hour time limits. In example B, the food product does not meet time/temperature requirements, and must be discarded.

Food product	Date	Cooling started: Time/Temp. *Clock starts when food is 135°F*	Less than 1 hour: Time/Temp.	Less than 2 hours: Time/Temp. *Must be 70°F or below before 2 hours*	Less than 3 hours: Time/Temp.	Less than 4 hours: Time/Temp.	Less than 5 hours: Time/Temp.	Less than 6 hours: Time/Temp. *Must be 41°F or below before 6 hours*	Monitored by (employee initials)
A: Chicken Wild Rice Soup	Jan. 15, 2019	9:00 a.m./135°F	9:55 a.m./ 94°F	10:50 a.m./ 63°F	11:46 a.m./ 47°F	12:55 p.m./ 38°F	---	---	JT
B: Chicken Wild Rice Soup	Jan. 16, 2019	9:00 a.m./135°F	9:55 a.m./ 94°F	10:50 a.m./ 63°F	11:46 a.m./ 52°F	12:55 p.m./ 48°F	1:55 p.m./ 45°F	3:02 p.m. 44°F	JT

Verified by (PIC or manager on duty initials): KC   **Date**:   Aug 30, 2019____

Corrective action(s): *Jan. 16: Discarded product. Change cooling method and retrain. – JT*

When to use this cooling log

▪ Check temperature of food products throughout the cooling process. You may use this log for record-keeping.
▪ Cooked time/temperature control for safety food (TCS) must be cooled from 135°F to 70°F within 2 hours **AND** completely cooled to 41°F or below within a total of 6 hours.
▪ The Cooling Time/Temperature Control for Safety Food (TCS) fact sheet describes requirements for cooling TCS food and helps employees use effective cooling methods to reduce the risk of foodborne illness.