# Cooling Log

* Check temperature of hot foods throughout the cooling process.
* Cool potentially hazardous foods from 135°F to 70°F within two hours and from 135°F to 41°F within a total of 6 hours.

| Date | Food Product | Time/ temp. cooling starts | Time/ temp. after 1 hr. | Time/ temp. after 2 hrs. | Time/ temp. after 3 hrs. | Time/ temp. after 4 hrs. | Time/ temp. after 5 hrs. | Time/ temp. after 6 hrs. | Corrective Actions | Initials |
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