# Registro de Temperaturas

* Compruebe la temperatura de los alimentos calientes en todo el proceso de enfriamiento.
* Enfrié los alimentos potencialmente peligrosos entre 135°f a 70°f dentro de 2 hrs y de 135° a 41°f dentro de un total de 6 hrs.

| Fecha | Comida Producto | Tiempo/temp. enfriamento comienzo | Tiempo/temp. después 1 hr. | Tiempo/temp. después 2 hrs. | Tiempo/temp. después 3 hrs. | Tiempo/temp. después 4 hrs. | Tiempo/temp. después 5 hrs. | Time/temp. after 6 hrs. |  Acciones Correctivas | Inicial |
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