



COOLING CHART

FOOD PRODUCT							
Date							
Time at 140° 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 140° F to 70° F within 2 hours and from 70° F to 41° F or below within 4 more 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: _____
