

FOOD COOLING PROCESS - TRACKING CHART

FOOD PRODUCT							
Date							
Final Cook Temperature							
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	:	:	:	:	:	:
Corrective Action							

Critical Limits – Foods must be cooled from final cook temperature to 70°F in 2 hours and from 70° F to 41°F in the next 4 hours for a (Total = 6 hrs) (Uncovered)

Corrective Action - Reheat to 165°F in 2 hours for hot holding or to start cooking process over. Reheating can be done only once as a corrective action. Discard product if out of temperature more than 6 hours.