



# Cooling Chart

*(Cooling process begins at 140°F\*)*

Establishment Name: \_\_\_\_\_

Date	Food Item	Final Cooking		1 <sup>st</sup> Hour	2 <sup>nd</sup> Hour 70°F*	3 <sup>rd</sup> Hour	4 <sup>th</sup> Hour	5 <sup>th</sup> Hour	6 <sup>th</sup> Hour 41°F*	Corrective Action	Initials
		Time	Temp								

\*All hot potentially hazardous food shall be cooled:  
 from 140°F to 70°F with-in 2 hours (if not reached, the food product must be re-heated to 165°F and cooling process re-started or discard food);  
 and from 70°F to 41°F or below with-in 4 hours (if not reached discard).