LOG 5FOOD COOLING LOG

2017 FDA FOOD CODE ALLOWS A 6 HOUR TOTAL COOLING TIME

(FROM 135°F TO 70°F IN 2 HOURS AND FROM 70°F TO 41°F IN 4 ADDITIONAL HOURS, TOTALING 6 HOURS*)

DATE	PRODUCT	TEMPERATURE BY HOUR						COMMENTS AND CORRECTIVE ACTION	INITIALS
		TIME	START (135°F)	1	2 (70°F)	4	6 (41°F)		
2/3/19	MEAT LOAF	1:00	135°F	100°F	65°F	50°F	38°F	PORTIONED INTO SMALL CONTAINERS	AZ

- If time standard is not met, corrective action **MUST** be taken
- You may speed the cooling process by using ice baths and blast chillers and using techniques such as stirring and dividing food into small portions

