Date:	Cooling Log
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Food Item	Start Time	2 hour temp	6 hour temp	Initials

Manager signature:	
Cooling Hot Food:	

Once the temperature of the hot food drops below 140 degrees the time starts. Hot food has 2 hours to cool from 140 degrees to 70 degrees. Then you have 4 hours to cool from 70 to 41 degrees. This allows for a total of 6 hours of cooling time as long as 70 degrees is reached in the first 2 hours.