

COOLING LOG

DATE	FOOD ITEM	START TIME	PRE COOLING TEMPERATURE	METHOD OF COOLING	TIME	FIRST STAGE TEMPERATURE	TIME	SECOND STAGE TEMPERATURE
<i>eg. 1/6</i>	<i>BEEF ROAST</i>	<i>900AM</i>	<i>135 F</i>	<i>DIVIDED & REFRIGERATED</i>	<i>11:00 AM</i>	<i>70 F</i>	<i>3:00pm</i>	<i>41 F</i>
			<i>135 F</i>					
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			<i>135 F</i>					

TCS food shall be cooled from 135 F to an internal temperature of 70 F within two hours and from 135 F to 41 F within a total of six hours