Date _____ Cool Down Chart

Food Item	Onset of Cool Down Time/Temp	Time / Temp	Time / Temp	Time / Temp	Time / Temp	Time / Temp	Time / Temp	Time / Temp	Time / Temp	*Corrective Actions	Initials

Weekly Manager Review
Date
Initials

Potentially hazardous foods must be cooled to 70°F within the first 2 hours and from 70°F to 41°F within 4 more hours.
***CA: If product does not reach 70°F within 2 hours, rapidly reheat to 165°F once, and start cool down again. If product does not reach 41°F within 4 more hours, discard.**