**Cooling Temperature Log**

**Name of Food Establishment**:

**Address**:

**Date**:

**Brief Product Description**:

**Instructions:** Record temperatures every hour during the cooling cycle. Record corrective actions, if applicable. If no foods are cooled on any working day, indicate “No Foods Cooled” in the Food Item column. The supervisor of the food operation will verify that the designated food worker is cooling food properly by visually monitoring the food worker during the shift and reviewing, initialing, and dating the log daily. The Cooling Log should be kept for a minimum of 6 months.

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| **COOLING TEMPERATURE LOG** | | | | | | | | | | |
| **Date** | **Food Item** | **Time/Temp** | **Time/Temp** | **Time/Temp** | **Time/Temp** | **Time/Temp** | **Time/Temp** | **Corrective Action Taken** | **Initials** | **Verified by/Date** |
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