

**COOLING LOG**

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| **Facility Name:** |

**Potentially hazardous food must cool from 140°F to 70°F in 2 hours and then to 41°F within 4 additional hours. Food containers must be clearly marked with the date and time the cooling process began.**

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| **Date** | **Food Item** | | **Initials** | **Start Time/Temp** | **Time/Temp** | **Time/Temp** | **Time/Temp** | **Method of Cooling** |
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| **Reviewed by:** | |  |  |  |  |  |  | **Date:** |