

# Cooling Log

Record observations and any corrective actions on this log. Check temperatures and take needed corrective actions **BEFORE** 2-hour limit and **BEFORE** 6-hour limit. See next page for examples of use.

Food product	Date	Cooling started: Time/Temp. <i>Clock starts when food is 135°F</i>	Less than 1 hour: Time/Temp.	Less than 2 hours: Time/Temp. <i>Must be 70°F or below before 2 hours</i>	Less than 3 hours: Time/Temp.	Less than 4 hours: Time/Temp.	Less than 5 hours: Time/Temp.	Less than 6 hours: Time/Temp. <i>Must be 41°F or below before 6 hours</i>	Monitored by (employee initials)

Verified by (PIC or manager on duty initials): \_\_\_\_\_ Date: \_\_\_\_\_

Corrective action(s):

## COOLING LOG

### Example

In example A, the food product safely meets both the 2-hour and 6-hour time limits. In example B, the food product does not meet time/temperature requirements, and must be discarded.

Food product	Date	Cooling started: Time/Temp. <i>Clock starts when food is 135°F</i>	Less than 1 hour: Time/Temp.	Less than 2 hours: Time/Temp. <i>Must be 70°F or below before 2 hours</i>	Less than 3 hours: Time/Temp.	Less than 4 hours: Time/Temp.	Less than 5 hours: Time/Temp.	Less than 6 hours: Time/Temp. <i>Must be 41°F or below before 6 hours</i>	Monitored by (employee initials)
A: Chicken Wild Rice Soup	Jan. 15, 2019	9:00 a.m./135°F	9:55 a.m./ 94°F	10:50 a.m./ 63°F	11:46 a.m./ 47°F	12:55 p.m./ 38°F	---	---	JT
B: Chicken Wild Rice Soup	Jan. 16, 2019	9:00 a.m./135°F	9:55 a.m./ 94°F	10:50 a.m./ 63°F	11:46 a.m./ 52°F	12:55 p.m./ 48°F	1:55 p.m./ 45°F	3:02 p.m. 44°F	JT

Verified by (PIC or manager on duty initials): KE Date: Jan. 21, 2019

Corrective action(s): Jan. 16: Discarded product. Change cooling method and retrain. – JT

### When to use this cooling log

- Check temperature of food products throughout the cooling process. You may use this log for record-keeping.
- Cooked time/temperature control for safety food (TCS) must be cooled from 135°F to 70°F within 2 hours **AND** completely cooled to 41°F or below within a total of 6 hours.
- The [Cooling Time/Temperature Control for Safety Food \(TCS\)](#) fact sheet describes requirements for cooling TCS food and helps employees use effective cooling methods to reduce the risk of foodborne illness.

### Resources

[Minnesota Department of Health Food Business Safety \(www.health.state.mn.us/foodbizsafety\)](http://www.health.state.mn.us/foodbizsafety)

[Cooling Time/Temperature Control for Safety Food \(TCS\) \(www.health.state.mn.us/communities/environment/food/docs/fs/coolingtcsfs.pdf\)](http://www.health.state.mn.us/communities/environment/food/docs/fs/coolingtcsfs.pdf)

## COOLING LOG

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*To obtain this information in a different format, call: 651-201-4500 or 651-201-6000.*