

Liiska Qaboojinta

Cooling Log

Somali

Kuqor waxyaabaha aad aragto iyo talaabooyin kasta oo toosin ah liisnaan. Hubi heerkullada iyo talaabooyinka sixitaanka ee loo baahan yahay **KAHOR** xadigga 2 saacadood iyo **KAHOR** xadigga 6-saacadood. Kafiiri bogga xigga tusaalayaasha isticmaalka.

English

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.

Wax soo saarka cuntada (Food product)	Taariikhda (Date)	Qaboojintu waxay bilaabatay: Waqtiga/Heerkulka. <i>Saacada ayaa tirin bilaabaysa marka cuntadu gaarto heerkulka 135°F (Cooling started: Time/Temp. Clock starts when food is 135°F)</i>	Wax ka yar 1 saacad: Waqtiga/Heerkulka. (Less than 1 hour: Time/Temp.)	Wax ka yar 2 saacadood: Waqtiga/Heerkulka. <i>Waa inay tahay 70°F ama ka hoosayso kahor 2 saacadood (Less than 2 hours: Time/Temp. Must be 70°F or below before 2 hours)</i>	Wax ka yar 3 saacadood: Waqtiga/Heerkulka. (Less than 3 hours: Time/Temp.)	Wax ka yar 4 saacadood: Waqtiga/Heerkulka. (Less than 4 hours: Time/Temp.)	Wax ka yar 5 saacadood: Waqtiga/Heerkulka. (Less than 5 hours: Time/Temp.)	Wax ka yar 6 saacadood: Waqtiga/Heerkulka. <i>Waa inay tahay 41°F ama ka hoosayso kahor 6 saacadood (Less than 6 hours: Time/Temp. Must be 41°F or below before 6 hours)</i>	Waxaa kormeeraya (erayada hore ee magaca shaqaalaha) (Monitored by (employee initials))

LIISKA QABOOJINTA | COOLING LOG

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Waxaa xaqiijiyay (erayada hore ee magaca PIC ama maareeyaha shaqada ku jira) _____ Taariikhda: _____

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

Talaabooyinka toosinta ah (Corrective actions):

Tusaale

Tusaalaha A, maadada cuntada ayaa si badqab leh u buuxinaysa xadiyada 2 saac iyo kuwa 6 saac labadaba. Tusaalaha B, maadada cuntadu ma buuxin shuruudaha waqtiga/heerkulka, waana in meesha laga saaro.

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.

Wax soo saarka cuntada (Food product)	Taariikhda (Date)	Qaboojintu waxay bilaabatay: Waqtiga/Heerkulka. Saacada ayaa tirin bilaabaysa marka cuntadu gaarto heerkulka 135°F (Cooling started: Time/Temp. Clock starts when food is 135°F)	Wax ka yar 1 saacad: Waqtiga/Heerkulka (Less than 1 hour: Time/Temp.)	Wax ka yar 2 saacadood: Waqtiga/Heerkulka. Waa inay tahay 70°F ama ka hoosayso kahor 2 saacadood (Less than 2 hours: Time/Temp. Must be 70°F or below before 2 hours)	Wax ka yar 3 saacadood: Waqtiga/Heerkulka. (Less than 3 hours: Time/Temp.)	Wax ka yar 4 saacadood: Waqtiga/Heerkulka. (Less than 4 hours: Time/Temp.)	Wax ka yar 5 saacadood: Waqtiga/Heerkulka. (Less than 5 hours: Time/Temp.)	Wax ka yar 6 saacadood: Waqtiga/Heerkulka. Waa inay tahay 41°F ama ka hoosayso kahor 6 saacadood (Less than 6 hours: Time/Temp. Must be 41°F or below before 6 hours)	Waxaa kormeeray (erayada hore ee magaca shaqaalaha) (Monitored by (employee initials))
A: Maraqa Bariiska ee Digaaga leh (A: Chicken Wild Rice Soup)	Janaayo. 15, 2019 (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: Maraqa Bariiska ee Digaaga leh (B: Chicken Wild Rice Soup)	Janaayo. 15, 2019 (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

Waxaa xaqiijiyay (erayada hore ee magaca PIC ama maareeyaha shaqada ku jira) KC

Taariikhda: Janaayo. 21, 2019

Verified by (PIC or manager on duty initials): KC

Date: Jan. 21, 2019

Talaabooyinka toosinta ah: *Janaayo. 16: Badeeco la turay. Badal qaabka qaboojinta oo hayso. – JT*

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

Marka aad isticmaalayso liisgaan qaboojinta

- Hubi heerkulka badeecooyinka cuntada ee dhammaan shaqada qaboojinta. Waxaad u adeegsan kartaa liisgaan diiwaan ahaan.
- Ilaalinta Waqtiga/Heerkulka si loo fayo-dhowro Cuntada (TCS) waa in qaboojinta lagasoo bilaabaa 135°F ilaa 70°F muddo 2 saac gudaheed ah IYO waa in si buuxda loo qaboojiyaa ilaa heerkulka 41°F ama ka hoos wadarta guud muddo 6 saacadoo ah gudahood.
- Xaashida xaqiiqda ee [Ilaalinta Waqtiga/Heerkulka Qaboojinta si loo fayo-dhowro Cuntada \(Cooling Time/Temperature Control for Safety Food\) \(TCS\) \(PDF\)](#) waxay sharxaysaa shuruudaha qaboojinta cuntada TCS waxayna ka caawisaa shaqaalaha inay adeegsadaan habab qaboojin oo waxtar leh si loo yareeyo halista cudurrada ka dhasha cuntada.

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 \(TCS\) \(PDF\)](#) fact sheet describes requirements for cooling TCS food and helps employees use effective cooling methods to reduce the risk of foodborne illness.

Macluumaadka (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 \(TCS\) \(PDF\)](http://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>

[Ilaalinta Waqtiga/Heerkulka Qaboojinta si loo fayo-dhowro Cuntada \(Cooling Time/Temperature Control for Safety Food\) \(TCS\) \(PDF\)](http://www.health.state.mn.us/communities/environment/food/docs/fs/coolingtcsfsso.pdf)

<http://www.health.state.mn.us/communities/environment/food/docs/fs/coolingtcsfsso.pdf>

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JANAAYO 2019

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JANUARY 2019

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