

Rapid Cooling Monitoring Chart

Restaurant: _____

Date: _____

Food Name	Start 135°F		30 minutes	1 hour	1 ½ hours	2 hours 70°F		3 hours	4 hours	5 hours	6 hours 41°F	
	Time	Temp	Temp	Temp	Temp	Time	Temp	Temp	Temp	Temp	Time	Temp

Problems & Corrective Action Taken: _____

Cool foods from 135°F to 70°F in 2 hours, and then from 70°F to 41°F in 4 hours, for a total cooling time of 6 hours maximum.
Use an accurate foodservice thermometer, and measure the internal temperature of the food.