

COOLING CHART FOR PREPARED FOODS

Standard:

Cool cooked foods requiring time/temperature control for safety:

- From 135°F to 70°F *within 2 hours*

and then

- From 70°F to 41°F *within a maximum of 4 additional hours (6 hours total)*

Potentially hazardous/time temperature control for safety foods prepared from room temperature ingredients must be cooled within 4 hours (e.g. tuna salad).

*** Corrective Action:**

- ◆ Expedite process: such as icing, creating smaller portions, in combination with stirring.
- ◆ Reheat to 165°F, IF still within first two hours, and then properly cool using a safe method.
- ◆ Discard food if food is above 70°F after 2 hours or above 41°F after total cool time of 6 hours.

FOOD PRODUCT	DATE	TIME AT 135°F/ START	TEMP AT 1 HOUR	*TEMP AFTER 2 HOURS (hot foods must be 70°F or below)	TEMP AT 3 HOURS	TEMP AT 4 HOURS	TEMP AT 5 HOURS	TEMP AT 6 HOURS (must be 41°F or below)	CORRECTIVE ACTION*	EMPLOYEE
		TIME	TIME	TIME	TIME	TIME	TIME	TIME		
1.										
2.										
3.										
4.										

