The purpose of this document is to monitor cooling of food by measuring temperatures at specific times.

Active cooling must start at 135* F. Food must go from 135*F to 70*F within 2 hours and to 41*F or below within a total of 6 hours. If food looks as though it may not make the time frames allowed, corrective action must take place. This includes taking an immediate action to speed cooling process, re-heating to proper temperature and starting cooling process again or disposing the food.

			Initial									
Date	Time	Product	Temp	Initials	1 Hour	Initials	2 Hours	Initials	6 Hours	Initials	Corrective Action	Initials



Rhode Island Department of Health, Center for Food Protection For more information call (401) 222-2750

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