

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. | | | | | | | | | | |
| | | | | | | | | | | |
| 5. | | | | | | | | | | |
| | | | | | | | | | | |
| 6. | | | | | | | | | | |
| | | | | | | | | | | |

Charts are not required for VERY small quantities of food (only 4 lbs. or less/1 gallon or less of prepared or leftover food).

