COOLING RECORD SHEET

Time/	Food		y paid	1.1814.1
Dale	Temperature	Corrective Action	Signature	Notes on Critical Temperatures
	Y V		,	Proper Cooling Temperatures:
				1. Cool food to 70 F within 2 hours.
			·	2. Cool food to 40 F within an additional 4
*		*		hours
				1. If the food does not
·	F. C.			reach 70)F within 2 hours;
				• Reheat the foods to 165 % and begin the
	· .		-	cooling process again.
		į.		2. If the food reaches 70°F within 2 hours
•				but does not reach 40)F within an
				additional 4 hours:
				 Reheat the foods to 165 YF and begin the
				coolin process again. • Do not reheat the food
		· .	700 Lauren 1997 1997	if it has already been
		***		reheated once. Throw out the food if it has
111-11-11	When the training and and training and and training and			already been reheated once.
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