

**PRODUCT COOLING
TEMPERATURE LOG**

Food Code Requirement

STAGE 1: Cool from 135° to 70° in 2 hours (cont. to stage 2)
 STAGE 2: Cool from 70° to 41° or lower in the next 4 hours

Product should cool to 70° before putting it into refrigeration.

Corrective Action: If you do not reach 70° in 2 hours you can reheat to 165° and start the process over or throw the food away.

Date	Food Product	Time	Temp	Time	Temp	Time	Temp
1/1/2007	Sausage	10:00 AM	165°	11:30	70°	3:00	41°



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