

Cooling Log CCP #4

Date: _____

Prepped Food Item	Two-Stage Cooling									
	Stage 1 Cool to 70°F in 2 hours			Reason and Corrective Action Chef must sign-off		Stage 2 Cool to 40°F in 4 hours			Remarks and Corrective Action Chef must sign-off	
	TIME	TEMP	INITIAL		Initial	TIME	TEMP	INITIAL		Initial

Critical Limits 1. Food cooled to 70 degrees F or below within 2 hours & from 70 degrees F to below 41 degrees F within the following 4 hours. 2. Hot soups/sauces will be portioned at 3 quarts in a 4 quart bag, hot sealed & placed in ice bath to cool rapidly. . 3. Ice replenished throughout process as needed. 4. Label/date/initial & place in walk-in cooler. 5. First In First Out (FIFO) rotation practiced.