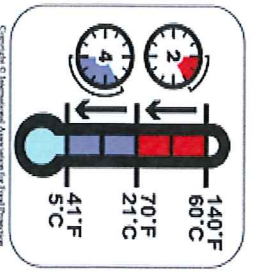


Safe Cooling Chart

| | | | | | | | | | |
|--|-------------|-----|-----|-----|-----|-----|-----|-----|-----|
| Name of Food Product | | | | | | | | | |
| Date | | | | | | | | | |
| What time did food get to 140° F? | | | | | | | | | |
| After 1 Hour | Time | : | : | : | : | : | : | : | : |
| | Temperature | ° F | ° F | ° F | ° F | ° F | ° F | ° F | ° F |
| After 2 Hours (Must be 70° F or less) | Time | : | : | : | : | : | : | : | : |
| | Temperature | ° F | ° F | ° F | ° F | ° F | ° F | ° F | ° F |
| After 3 Hours | Time | : | : | : | : | : | : | : | : |
| | Temperature | ° F | ° F | ° F | ° F | ° F | ° F | ° F | ° F |
| After 4 Hours | Time | : | : | : | : | : | : | : | : |
| | Temperature | ° F | ° F | ° F | ° F | ° F | ° F | ° F | ° F |
| After 5 Hours | Time | : | : | : | : | : | : | : | : |
| | Temperature | ° F | ° F | ° F | ° F | ° F | ° F | ° F | ° F |
| After 6 Hours (Must be 41° F or less) | Time | : | : | : | : | : | : | : | : |
| | Temperature | ° F | ° F | ° F | ° F | ° F | ° F | ° F | ° F |
| Corrective Action | | | | | | | | | |
| Employee Name | | | | | | | | | |



Ice bath



Shallow pans



Add ice