

Cooling Temperature Log

Instructions: Record temperatures every hour during the cooling cycle to determine cooling procedures for thick foods, thin foods, and textured foods. Record corrective actions, if applicable. Attach this log to the Standard Operating Procedure (SOP) you write on your cooling procedures. Keep it in your HACCP plan. The Cooling Temperature Log or other appropriate log shall be kept on file to show proof safe cooling procedures were tested for each type of food and that they work for that site.

Date	Food Item	Time	Temp	Time	Temp	Time	Temp	Time	Temp	Time	Temp	Time	Temp	Corrective Action Taken	Initials

Supervisory Employee's Initials and Date: _____