Clermont County Public Health
Prevent. Promote. Protect.

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Cooling Temperature Log

Instruction: Record temperatures every hour during the cooling cycle. Record corrective actions, if applicable.

Note:

- Cooked Time/Temperature Controlled for Safety (TCS) Food shall be cooled using one of the approved methods.
- TCS food shall be cooled from internal temperature 135°F to 41°F within a total of six hours (135°F to 70°F within the first 2 hours and from 70°F to 41°F within the next 4 hours).
- If TCS food is prepared from room temperature ingredients (e.g. canned tuna, sliced tomatoes, sliced melons, cut leafy greens) TCS food shall be cooled within 4 hours.

Date	Food Item	Method of Cooling	Time/Temperature during every hour						Corrective Action	Verified By

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