Cheyenne
Laramie County
Public Health

Cooling - Temperature Log

Regulation Requirements:

Prepped Foods: Cool to 41°F within 4 hours.
Cooked Foods: Cool From 135°F to 70°F in 2 hours, then 70°F to 41°F in 4 hours or less.

Date:

Food Item	Initial Time	Initial Temp	Middle Time	Middle Temp	Final Time	Final Temp	Corrective Action

If cooked foods do not reach 70°F within 2 hours, they may be re-heated to 165°F then rapidly cooled provided the food has been between 41°F and 135°F for less than 4 hours.