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 |
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*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.*