Anoka County
HUMAN SERVICES DIVISION
Public Health & Environmental Services

Environmental Services
763-324-4260
Environmental.health@co.anoka.mn.us
AnokaCounty.us

Cooling Log

Record observations and any corrective actions on this log. Check temperatures and take needed corrective actions **BEFORE** 2-hour limit and **BEFORE** 6-hour limit. See next page for examples of use.

Date	Food product	Cooling started: Time/Temp. (Clock starts when food is 135°F)	Less than 1 hour: Time/Temp.	2 hours: Time/Temp. Must be 70°F or below before 2 hours	Corrective Action(s)?	3 hours: Time/Temp.	4 hours: Time/Temp.	5 hours: Time/Temp.	6 hours: Must be 41°F or below before 6 hours	Monitored by (employee initials)	Verified by (manager initials)
1/19/2020	Turkey chili	10:30am/135°F	11:25am/92°F	12:20pm/68°F	None	1:18pm/50°F	2:14pm/39°F	---	---	*JR*	*HN*

The total cooling time for time/temperature control for safety (TCS) foods **may not** exceed 6 hours.

TCS foods must be cooled from 135 °F to 70 °F **WITHIN** 2 hours, and from 70 °F to 41 °F or less **WITHIN** the remaining 4 hours.

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Cooling methods: ice bath   ice wand   metal containers   shallow pans   add ice to food   frequent stirring