**Daily Cooling Log for Hot Time/Temperature Control for Safety (TCS) Foods**

*Remember to use ice bath and/or shallow pans to decrease cooling time.*

1. Chill cooked hot food using one of these methods:
2. Two-Stage: From 135ºF to 70ºF within 2 hours AND 70ºF to 41ºF or below in an additional 4 hours. Take corrective action immediately if food is not chilled from 135ºF to 70ºF within 2 hours. The total cooling process from 135ºF to 41ºF may not exceed 6 hours. Take corrective action immediately if food is not chilled from 135ºF to 41ºF within the 6-hour cooling process.
3. One-Stage: Directly from 135ºF to 41ºF within a total of 4 hours. The total cooling process from 135ºF to 41ºF may not exceed 4 hours. Take corrective action immediately if food is not chilled from 135ºF to 41ºF within the 4-hour cooling process.

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| Date | Product | Start/End Time and Temperature | | | | Corrective Action Taken | |
| Start Time  Start Temp | Observer(s) Initials | End Time  End Temp | Manager Initials | 1 | 2 |
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Start/End Time and Temperature: Note the time and temperature when the cooling process begins. Note the time and temperature when the Manager/last person leaves the facility for the day. If it is not evident the food will cool to 41°F within an acceptable amount of time, discard the food and record a 1 or 2 in corrective action.

Corrective Action:

1 = Product did not cool from 135ºF to 70ºF within 2 hours; product was discarded.

2 = Product did not cool directly from 135ºF to 41ºF within a total of 4 hours; product was discarded.