**Cooking and Cooling Log**

**Daily Cleaning and Sanitising Record**

**Centre Temperature: 75ºC or above. Wait 30 minutes before you place in the coldroom or fridge to begin the cooling process.**

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| **Date** | **Product** | **Centre temp & time out of cooker** | **Temp & time at Start of Cooling** | **Temp at  2 hrs after Start of Cooling** | **Temp at  2 hrs after Start of Cooling** | **Time at End of Cooling** | **Comments/Action Taken** | **Signature** |
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**NOTE**: Ensure the thermometer probe is cleaned and sanitised before and after use. Refer to ***Food Safety Standards 3.2.2, Clause 7 (3)(a)(b)***.

A food business must, when cooling cooked potentially hazardous food, cool the food:

(a) within two hours – from 60°C to 21°C; and

(b) within a further four hours – from 21°C to 5°C.