

COOKING AND COOLING LOG

Date	Food	Cooked Food Core Temp	Cooling Start		Cooling @2hrs		≤21°C within 2hrs	Cooling @ 4hrs		Cooling @ 6hrs		5°C or below within 6hrs	Corrective Actions	Checked by
			Time	Temp	Time	Temp	Y/N	Time	Temp	Time	Temp	Y/N		

Use a clean, sanitised thermometer to check the temperature of the food
 Food must be thoroughly cooked to ≥75°C by checking the thickest part.
 Potentially hazardous foods must be cooled from 60°C to 21°C within 2 hours, then from 21°C to 5°C or below a further 4 hours

Manager approved (sign here):

Date: