**Cooling Temperature Log**

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| **Date** | **Food** | **Temp & Time when cooling began (≥135°F)** | **Temp & Time**  **1 Hour Later** | **Temp & Time**  **2 Hours Later**  **(≤70°F or discard)** | **Temp & Time**  **3 Hours Later** | **Temp & Time**  **4 Hours Later** | **Temp & Time**  **5 Hours Later** | **Temp & Time**  **6 Hours Later**  **(≤41°F or discard)** | **Corrective Action** | **Initial** | **PIC**  **Initial** |
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\*Food must be cooled from 135°F to 70°F within 2 hours and from 70°F to 41°F within an additional 4 hours, for a total of 6 hours cooling. \*Alimentos que no se enfrian en este tiempo/temperature tiene que ser descartado.