**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.