

MAINTENANCE LOGS

FOOD RECEIVING

REFRIGERATOR

FREEZER

DISHWASHER

COOL DOWN

COOLING LOG

All hot foods must be cooled from 135°F. to 70°F. within two (2) hours and from 135°F. to 41°F. within a TOTAL of six (6) hours.

ACCEPTABLE METHODS OF COOLING: Break down into smaller quantities, preferably in metal (stainless steel) containers. Use a blast chiller, ice bath, ice wand or coldest area of cooler (uncovered).

Thermometers Must Be Calibrated Daily												MGR:		
DATE	Thermometer Calibrated to 32°F	PRODUCT	Indicate Initial Product Time and Temperature		Indicate the Actual Time the Product Reached 135°F	Record Internal Product Temperature Hourly. Items must be cooled from 135°F to 70°F or less within 2 hours and 41°F or below within a total of 6 hours. Product not chilled to below 70°F in 2 hours MUST be reheated to 165°F. Record the Time & Temperature in the spaces below every hour beginning when the internal product temperature reaches 135°F.						Indicate Steps Taken To Ensure Product Safety (be specific; i.e. reheated chicken to 165°F. within 2 hrs.)	CORRECTIVE ACTION	ASSOCIATE INITIALS
			TIME	TEMP		TIME	Hour 1	Hour 2	Hour 3	Hour 4	Hour 5			
12/14/2009	yes	Rotisserie Chicken	10:40	182 F	11:15	12:10 97F	1:03 69F	2:14 59F	3:05 51F	4:01 44F	5:08 38F			

DEPARTMENT MANAGER (signature) _____

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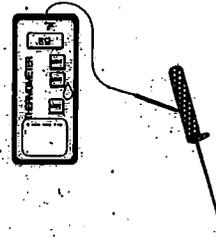
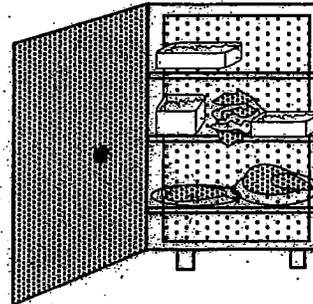
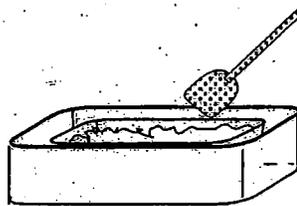
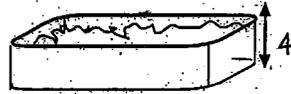
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● HACCP Cooling Procedures for Hot Food

Hot food must be cooled from 140°F/60°C to 70°F/21°C within 2 hours and then to 40°F/4°C or below within an additional 4 hours—total cooling time 6 hours.

- Place food in pre-chilled, shallow stainless steel pans — for thick products, no more than 2" - 3" (5 cm - 7.5 cm) of food in pans.
- Set pans in large containers or food prep sink filled with ice. Stir food several times with proper utensil or use an ice paddle.
- After 30-45 minutes, place food in refrigerator on upper shelves and away from doors. **DO NOT COVER** pans while food is hot.
- After 2 hours, check temperature of food with accurate calibrated thermometer. Record food temperature on HACCP temperature log.
- After an **additional** 4 hours cooling time, record final product temperature on HACCP temperature log.



NOW COVER ALL PANS, LABEL PANS WITH DATE AND NAME OF PRODUCT

(See back of this page for temperature procedures where operation is closed before the cooling period has been completed.)

Temperature Recording Procedure Where Operation Is Closed Before The Cooling Period Has Been Completed

If no employees are available at the end of the 6-hour cooling period to record the final internal product temperature, the following steps must be taken:

Verify safe cooling process by **recording steps taken** to assure that food will be cooled to 70°F/21°C within 2 hours and then to 40°F/4°C or below within an additional 4 hours (total cooling time 6 hours).

Examples:

Roasts cut into quarters to speed cooling time;

food placed in pre-chilled, shallow stainless steel pans;

pans placed in ice bath for 30 minutes, with food stirred periodically before placing in refrigerators;

food placed on top shelves in back of refrigerators (coldest parts);

refrigerator temperatures 40°F/4°C or below—monitored and recorded daily;

product temperatures verified and recorded at the start of the next shift.