

DAILY—Cooling Log for Time Temperature Control for Safety (TCS)

Rapid Cooling of cooked hot foods will be conducted using any or all of the following methods:

- 1. Food will be placed in shallow pans or containers made of heat-conducting material such as stainless steel before placing in a blast chiller unit or ice bath.
- 2. A rapid cool device (i.e., ice paddle) will be inserted into hot PHF product and stirred frequently.
- 3. Product will be separated into smaller, thinner portions (especially for large cuts of meat) and will place ice bags on top of product.

Date	Product Product	Start Time/ Start Temp		Emp Init	Time/Temp After 2 hrs 135°F-70°F		Time/Temp within next 2 hrs		Time/Temp Within next 2 hrs		Corrective Action Taken		Mgr Init
/ /		AM/PM	°F		AM/PM	°F	AM/PM	°F	AM/PM	°F	Y/N	Reheated/ Discarded	
/ /		AM/PM	°F		AM/PM	°F	AM/PM	°F	AM/PM	°F	Y/N	Reheated/ Discarded	
/ /		AM/PM	°F		AM/PM	°F	AM/PM	°F	AM/PM	°F	Y/N	Reheated/ Discarded	
/ /		AM/PM	۴		AM/PM	°F	AM/PM	°F	AM/PM	۴	Y/N	Reheated/ Discarded	
/ /		AM/PM	۴		AM/PM	°F	AM/PM	°F	AM/PM	۴	Y/N	Reheated/ Discarded	
/ /		AM/PM	°F		AM/PM	°F	AM/PM	°F	AM/PM	°F	Y/N	Reheated/ Discarded	
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/ /		AM/PM	°F		AM/PM	°F	AM/PM	°F	AM/PM	°F	Y/N	Reheated/ Discarded	
/ /		AM/PM	°F		AM/PM	°F	AM/PM	°F	AM/PM	°F	Y/N	Reheated/ Discarded	
/ /		AM/PM	°F		AM/PM	°F	AM/PM	°F	AM/PM	°F	Y/N	Reheated/ Discarded	
/ /		AM/PM	°F		AM/PM	°F	AM/PM	°F	AM/PM	°F	Y/N	Reheated/ Discarded	
/ /		AM/PM	°F		AM/PM	°F	AM/PM	°F	AM/PM	°F	Y/N	Reheated/ Discarded	
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/ /		AM/PM	°F		AM/PM	°F	AM/PM	°F	AM/PM	°F	Y/N	Reheated/ Discarded	