



Colorado Department
of Public Health
and Environment

Division of Environmental Health and Sustainability
Retail Food Program

Cooked potentially hazardous foods (time/temperature control for safety foods) shall be cooled from 135°F (57°C) to 41°F (5°C), or below, in 6 hours, provided that the food is cooled from 135°F (57°C) to 70° F (21°F) within the first 2 hours.

Cooling Log

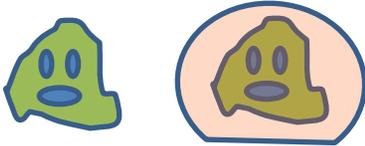
Date	Food Item	Method*	Starting Time/Temp	1 Hour Time/Temp	2 Hour Time/Temp	3 Hour Time/Temp	4 Hour Time/Temp	5 Hour Time/Temp	6 Hour Time/Temp	Corrective Action**	Initials
17-Mar	Green Chile	4,6	10 am/137°	11 am/104°	12 pm/68°	1 pm/60°	2 pm/55°	3 pm/50°	4 pm/45°	B	ST

*Approved Cooling Methods:
 (1)Placing food in Shallow Pans (2)Separating food into smaller or thinner portions (3)Using rapid cooling equipment
 (4)Stirring Food in an ice bath (5)Using containers that facilitate heat transfer (6)Adding ice as an ingredient

** Corrective Actions- If foods do not meet the approved parameters corrective action is required.
 A- Food was not cooled from 135°F to 70°F within 2 hours. Food shall be discarded. N/A- Food was properly cooled
 B- Food was not cooled from 135°F to 41°F within 6 hours. Food shall be discarded.

41°F-----DANGER ZONE-----135°F

In the danger zone, certain bacteria form spores. Spores are heat resistant and can not be eliminated by reheating. Excessive time for cooling of potentially hazardous foods has been consistently identified as one of the leading contributing factors to foodborne illnesses.



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