



Cooling Log

The total cooling time for time/temperature control for safety (TCS) foods may not exceed 6 hours.









TCS foods must be cooled from 135 °F to 70 °F WITHIN 2 hours, and from 70 °F to 41 °F WITHIN the remaining 4 hours.


Check TCS food temperatures
BEFORE 2 hour limit and
BEFORE 6 hour limit.


TCS foods may be reheated to
165°F ONLY if reheating is done
before 2 hours.


After 2 hours, TCS foods not cooled to 70°F
must be discarded to prevent foodborne
illness from spore-forming bacteria.


TCS foods which do not
cool to 41°F or below in
6 hours must be
discarded to prevent
foodborne illness.

Date	Food	Cooling Temps BEFORE 135°F 	Time Food is 135 °F 	135°F - 70°F within 2 hours		Correct- Reheat 	70°F - 41°F within 4 hours				Correct- Discard 	Intials	Verified By / Date
				1 Hour 	2 Hour must be 70°F or lower		3 Hour 	4 Hour 	5 Hour 	6 Hour must be 41°F or lower			
1-Jun	RICE	192°, 167°, 151°	time: 2:10 temp: 135°	3:10 84°	4:10 62°	none needed	5:10 55°	6:10 47°	7:10 43°	8:10 39°	none needed	L.P.	S.N. 1 Jun
			time: temp 135°										
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			time: temp 135°										
			time: temp 135°										

Cooling Methods: Ice bath Ice wands Metal containers Stirring Food in shallow pans Add ice to food



www.minneapolismn.gov/foodsafety

For reasonable accommodations or alternative formats please contact the Health Department at 612-673-2301 or by email at health@minneapolismn.gov. People who are deaf or hard of hearing can use a relay service to call 311 at 612-673-3000. TTY users can call 612-673-2157 or 612-673-2626.
Para asistencia 612-673-2700, Rau kev pab 612-673-2800, Hadii aad Caawimaad u baahantahay 612-673-3500.

Cooling Log (page 2)

				135°F - 70°F within 2 hours			70°F - 41°F within 4 hours						
Date	Food	Cooling Temps BEFORE 135 °F 	Time Food 135 °F 	1 Hour 	2 Hour 	Correct-Reheat 	3 Hour 	4 Hour 	5 Hour 	6 Hour 	Correct-Discard 	Intials	Verified By / Date
				temp 135°									
1-Jun	RICE	192°, 167°, 151°	time 2:10	3:10	4:10	none needed	5:10	6:10	7:10	8:10	none needed	L.P.	S.N. 1Jun
			temp 135°	84°	62°		55°	47°	43°	39°			
			time:										
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