



Food Safety Fact Sheet

Food and Equipment Cooling Log

<i>Temperature Log</i>					
<i>Date Thermometer Calibrated</i>	<i>Date</i>	<i>Date</i>	<i>Date</i>	<i>Date</i>	<i>Date</i>
#1					
#2					
#3					

<i>Date</i>	<i>Food Product</i>	<i>Time/Temperature</i>						<i>Equipment Temperature</i>		
		<i>Final Temp</i>	<i>Time</i>	<i>2 Hours</i>	<i>Time</i>	<i>6 Hours</i>	<i>Time</i>	<i>#1</i>	<i>#2</i>	<i>#3</i>
1-1-09	Lasagna (example)	155°	9 am	70°	11 am	41°	3 pm	38°	41°	40°