



# Food Safety Fact Sheet

## Product Cooling Temperature Log

The Kansas Food Code requires that all cooked foods not prepared for immediate service to be cooled quickly to keep bacteria from multiplying. The following must be met:

- From 135°F to 70°F in the first 2 hours, and
- From 135°F to 41°F in 6 hours total.

Use the chart below to document cooling of foods.

<i>Product</i> _____		<i>Product</i> _____		<i>Product</i> _____	
<i>Time</i>	<i>Temperature</i>	<i>Time</i>	<i>Temperature</i>	<i>Time</i>	<i>Temperature</i>