# 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 as quickly as possible to keep bacteria from developing. To successfully cool foods using the two-stage method, the following must be met:

Stage 1: From 135ºF to 70ºF in 2 hours, and

Stage 2: From 70ºF to 41ºF in the next 4 hours.

The chart below is to be used to document that foods have been cooled according to the specifications in the two-stage method.

| ***Product #1*** | | ***Product #2*** | | ***Product #3*** | |
|---|---|---|---|---|---|
| ***Time*** | ***Temperature*** | ***Time*** | ***Temperature*** | ***Time*** | ***Temperature*** |
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