

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.

Product		Product		Product	
Time	Temperature	Time	Temperature	Time	Temperature

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Handout #31: Product Cooling Temperature Log February 2019