



Food Safety Fact Sheet

Food Cooling 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. Be sure to use a calibrated thermometer.

<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°