Temperature Cooling log YEAR _____

Food must cool from 60°C to 21°C within two hours and from 21°C to 5°C within a further four hours. Record all potentially hazardous foods that need to be cooled.

Temperature checks of foods: such as meat, chicken, fish, rice pasta, sauces, stews, quiche, custards etc need to be taken.

Date	**Food cooked**	**Time finish cooking**	**Temp food** **75°C +**	**Time**	**Temp Should be approx 60°C**	**Cooling temperatures** **60°C to 21°C in 2 hours** **TIME TEMP**		**Cooling temperatures** **21°C to 5°C in 4 hours** **TIME TEMP**		**Init.**
Eg.	*Red curry*	9am	*93°C*	*10am*	*60°C*	*12pm*	*21°C*	*4pm*	*5°C*	*LC*

Corrective Actions (if problems)

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Temperature Reheating log YEAR _____

Food must be reheated from 5°C to 60°C within two hours or quicker. Record all potentially hazardous foods that need to be reheated.

Temperature checks of foods: such as meat, chicken, fish, rice pasta, sauces, stews, quiche, custards etc need to be taken.

Date	Food to be reheated	Time reheating started	Temp food 5°C or less	Time	Reheating Temperatures 5°C to 60°C in 2 hours TIME	TEMP	Init.
Eg.	*Red curry*	9am	*93°C*	*10am*	*12pm*	*21°C*	*LC*

Corrective Actions (if problems)

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