

Contra Costa Environmental Health



Food Temperature – Cooling Log DANGER ZONE 135° – 41° F 2 hours to get from 135° F to 70° F 4 hours to get from 70° F to 41° F

			Time/Temp food item reached 135°F		Stage 1		Stage 2				
					Time/Temp	Time/Temp	Time/Temp	Time/Temp	Time/Temp	Time/Temp	
Date	Food Item	Cooling Method	Time	Temp	Hour 1	Hour 2	Hour 1	Hour 2	Hour 3	Hour 4	Initials
		Shallow tray lce bath Cut in pieces Add ice water lce stick/paddle	am pm	°F	am pm °F	am °F	am °F	am °F	am °F	am °F	
		Shallow tray lce bath Cut in pieces Add ice water lce stick/paddle	am pm	°F	am pm °F	am pm	am pm °F	am pm °F	am pm °F	am pm °F	
		Shallow tray lce bath Cut in pieces Add ice water lce stick/paddle	am pm	°F	am pm °F	am pm	am pm °F	am pm °F	am pm °F	am pm °F	
		Shallow tray lce bath Cut in pieces Add ice water lce stick/paddle	am pm	°F	am ——— pm ——°F	am pm°F	am pm	am pm °F	am pm °F	am pm °F	
		Shallow tray lce bath Cut in pieces Add ice water lce stick/paddle	am pm	°F	am °F	am pm °F	am pm °F	am pm °F	am pm °F	am pm °F	
		Shallow tray lce bath Cut in pieces Add ice water lce stick/paddle	am pm	°F	am pm °F	am pm	am pm °F	am pm °F	am pm °F	am pm °F	
		Shallow tray lce bath Cut in pieces Add ice water lce stick/paddle	am pm	°F	am pm °F	am pm	am pm °F	am pm °F	am pm °F	am pm °F	
		Shallow tray lce bath Cut in pieces Add ice water lce stick/paddle	am pm	°F	am pm °F	am pm °F	am pm °F	am pm °F	am pm °F	am pm °F	