Cooling log for cooked food

Business _____ Month _____ Year _____

Cool cooked food as quickly as possible: small portions, shallow trays, an ice bath or a blast chiller. A common target is 8 °C or below within 2 hours; UK guidance sets no exact time.

Write the time and temperature when cooling starts and when the food goes into the fridge. If it took too long, write what you did.

Date	Food or dish	Start time	Start °C	End time	End °C	OK?	Action	Initials