


# Cooling log


The total cooling time for time/temperature control for safety (TCS) foods may not exceed 6 hours.









TCS foods must be cooled from 135 °F to 70 °F WITHIN 2 hours, and from 70 °F to 41 °F WITHIN the remaining 4 hours.

 Check TCS food temperatures before 2 hour limit and before 6 hour limit.

 TCS foods may be reheated to 165°F if reonlyeating is done before 2 hours.

 After 2 hours, TCS foods not cooled to 70°F must be discarded to prevent foodborne illness from spore-forming bacteria.

 TCS foods which do not cool to 41°F or below in 6 hours must be discarded to prevent foodborne illness.

Date	Food	Cooling temps before 135°F 	Time food is 135 °F 	135°F - 70°F within 2 hours		Correc t-reheat 	70°F - 41°F within 4 hours				Correct -discard 	Intials	Verified by and date
				1 hour 	2 hour must be 70°F or lower		3 hour 	4 hour 	5 hour 	6 hour must be 41°F or lower			
1-Jun	RICE	192°, 167°, 151°	time: 2:10 temp: 135°	3:10 84°	4:10 62°	none needed	5:10 55°	6:10 47°	7:10 43°	8:10 39°	none needed	L.P.	S.N. 1 Jun
			time: temp 135°										
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			time: temp 135°										

Cooling methods: Ice bath Ice wands Metal containers Stirring Food in shallow pans Add ice to food



minneapolismn.gov/food-safety

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For reasonable accommodations or alternative formats please contact Environmental Health at [health@minneapolismn.gov](mailto:health@minneapolismn.gov) or 612-673-2301. People who are deaf or hard of hearing can use a relay service to call 311 at 612-673-3000. TTY users call 612-263-6850. Para ayuda, llame al 311. Rau kev pab 311. Hadii aad Caawimaad u baahantahay wac 311.

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