TIME/TEMPATURE LOG:

DATE: _____

INSTRUCTIONS →	Products' internal temperature must reach a minimum of 165°F.		INITIAL COOLING STARTS WHEN PRODUCT REACHES 135°F.		INTERNAL TEMPERATURE MUST REACH 70°F WITHIN' 2 HOURS OF INITIAL TEMPERATURE		PRODUCTS' TEMPERATURE MUST REACH 41°F OR BELOW WITHIN' 4 HOURS FROM THE TIME PRODUCT IS 70°F		FOR A TOTAL OF 6 HOURS OF COOLING
PRODUCT NAME Time written is the time the temperature is taken/documented	FINAL COOKING		INITIAL TEMPERATURE		AFTER FIRST 2 HOURS		AFTER 4 MORE HOURS		INITIALS
	TIME	TEMP	TIME	TEMP	TIME	TEMP	TIME	TEMP	
Product 1-Batch 1									
Product 1-Batch 2									
Product 1-Batch 3									
Product 2-Batch 1									
Product 2-Batch 2									
FILL IN YOUR PRODUCT									
INCLUDE BATCH #'S									

COOKING TEMPERATURES:	CORRECTIVE ACTIONS:
Products internal temperature should reach 170°F	Continue to cook to required HACCP temperature for specific product.
COOLING REQUIREMENT	REHEATING AND CORRECTIVE ACTIONS:
Cool foods (sauces) from 140°F to 70°F in 2 hours; and from 70°F to below 41°F within 4 hours for a total of 6 hours. If product is put directly into hot holding after cooking, no cooling requirement exists and that section may be shaded on this form.	Reheat to proper internal temperature wiithin 2 hours and serve *or* reheat to 170°F and repeat chill process (one time only) *or* discard product.

CORRECTIVE ACTIONS IF TAKEN:

_____

_____

_____

SIGNATURE OF SUPERVISING MANAGER: _____

MAINTAIN RECORDS FOR A MINIMUM OF 90 DAYS