



Cooling freshly cooked food

Temperature checks

See the 'Cooling freshly cooked food' card

Food	Date cooked	Start timing when food reaches 60°C		Food needs to get from 60°C to 21°C or room temperature (whichever is lower) in 2 hours or less		Food needs to get from 21°C or lower to 5°C or lower in a further 4 hours or less		Cooling method	Checked by
		Start time	Start temp. (°C)	2 nd time check	2 nd temp. (°C)	3 rd time check	3 rd temp. check		
			°C		°C		°C		
			°C		°C		°C		
			°C		°C		°C		
			°C		°C		°C		