## Cooling Temperature Log

**Instructions:** Record temperatures every hour during the cooling cycle. Record corrective actions, if applicable. Attach this log to the Standard Operating Procedure (SOP) you write on your cooling procedures. Keep it in your HACCP plan. If used to record the cooling temperatures of other foods after the SOP is established, keep the record for a minimum of two years and until given permission to discard it.

| Date | Food Item | Time / Temp | | Time / Temp | | Time / Temp | | Time / Temp | | Time / Temp | | Time / Temp | | Corrective Action Taken | Initials |
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Supervisory Employee's Initials and Date: _____