Cooked-food cooling log

Business name: _____ **Location (premises, vehicle):** _____ **Year, month:** _____

Cooling limit (from HACCP plan): _____ **Thermometer no.:** _____

Start the clock when cooking ends. Probe the thickest part of the food and write each reading when you take it, not afterwards. The times and temperatures come from your HACCP plan. If a batch misses a limit, write what you did, for example discarded.

Date	Food, batch	Amount (kg, l, portions)	Cooling method	Start time	Start °C	Check time	Check °C	End time	End °C	OK (Y/N)	Corrective action	Checked by (name, signature)