PRODUCT COOLING
TEMPERATURE LOG

Date	*Food Product*	*Time/Temperature*					
		Cooling Start Time	*Cooling Start Temp*	*Stage 1 End Time*	*Stage 1 End Temp*	*Stage 2 End Time*	*Stage 2 End Temp*
1/01/01	*Lasagne (Example)*	*9am*	*140°*	*11am*	*70°*	*3pm*	*41°*

FOOD CODE REQUIREMENT

STAGE 1: From 140°F to 70°F in 2 hours, and
STAGE 2: From 70°F to 41°F in the next 4 hours