Cooling Study Temperature Log

(Prototype)

Menu Item:_____ **Date:** _____

Instructions: Record temperatures every 15 minutes of the cooling cycle as efforts are made to reduce temperature of item from 135° F. to at 70° F within two hours. Frequent logging of temperatures will allow for modifications so that additional measures can be taken to reduce temperature. Record any modifications taken to reduced temperature, if applicable. Record temperature at least every 30 minutes when attempting to lower product from 70°F. to 41° F. within four hours. Develop a Standard Operating Procedure (SOP) for the proper cooling procedures that include the necessary steps. Keep this log with the SOPs for each of the site(s) using the procedures for cooling this particular menu item. Conduct a new cooling study for changes in ingredients.

Cooling product from 135° F. to 70°F. within 2 hours

Time	Temperature	Modifications taken	Initials

Cooling menu from 70° F. to 41° F. within 4 hours

Time	Temperature	Modifications taken	Initials