



# Cooling Log


The total cooling time for time/temperature control for safety (TCS) foods may not exceed 6 hours.









TCS foods must be cooled from 135 °F to 70 °F WITHIN 2 hours, and from 70 °F to 41 °F WITHIN the remaining 4 hours.

  
Check TCS food temperatures  
BEFORE 2 hour limit and  
BEFORE 6 hour limit.

  
TCS foods may be reheated to  
165°F ONLY if reheating is done  
before 2 hours.

  
After 2 hours, TCS foods not cooled to 70°F  
must be discarded to prevent foodborne  
illness from spore-forming bacteria.

  
TCS foods which do not  
cool to 41°F or below in  
6 hours must be  
discarded to prevent  
foodborne illness.

Date	Food	Cooling Temps BEFORE 135°F 	Time Food is 135 °F 	135°F - 70°F within 2 hours		Correct- Reheat 	70°F - 41°F within 4 hours				Correct- Discard 	Initials	Verified By / Date
				1 Hour 	2 Hour must be 70°F or lower		3 Hour 	4 Hour 	5 Hour 	6 Hour must be 41°F or lower			
1-Jun	RICE	192°, 167°, 151°	time: 2:10 temp: 135°	3:10 84°	4:10 62°	none needed	5:10 55°	6:10 47°	7:10 43°	8:10 39°	none needed	L.P.	S.N. 1 Jun
			time: temp 135°										
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Cooling Methods: Ice bath Ice wands Metal containers Stirring Food in shallow pans Add ice to food



[www.minneapolismn.gov/foodsafety](http://www.minneapolismn.gov/foodsafety)

For reasonable accommodations or alternative formats please contact the Health Department at 612-673-2301 or by email at [health@minneapolismn.gov](mailto:health@minneapolismn.gov). People who are deaf or hard of hearing can use a relay service to call 311 at 612-673-3000. Para asistencia 612-673-2700, Rau kev pab 612-673-2800, Hadii aad Caawimaad u baahantahay 612-673-3500.