

Tillamook County Environmental Health Cooling Foods - Temperature Log

Hot foods must be cooled from 135° F down to 70° F within 2 hours and from 70° F down to 41°F within four more hours.

A metal stem thermometer with a scale from 0° F to 200° F should be used to check food temperatures. Calibrate thermometer regularly to assure accuracy.

Date:	Food item:	
Time		Corrective Action Taken (if required)
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Date:	Food item:	
Time	Temperature	Corrective Action Taken (if required)
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