

PRODUCT TEMPERATURE LOG

Date	Time	Product	Temp.	Corrective Action	Initials

- (A) Cooked POTENTIALLY HAZARDOUS FOOD shall be cooled:
 - (1) Within 2 Hours, from 135° F to 70° F, and
 - (2) Within 4 hours, from 70° F to 41° F or less.

- (B) POTENTIALLY HAZARDOUS FOOD shall be cooled within 4 hours to 41° F or less, if prepared from ingredients at ambient temperature, such as reconstituted FOODS and canned products, i.e. tuna, chicken.