New Hampshire Department of Health and Human Services Food Protection Section- Rapid Cooling Monitoring Log



^{*}Active cooling starts at 135° F and must be cooled to <70° F within 2 hours and <41° F within 4 hours. If there are concern that the product will not make the time/temperature parameters corrective action must be taken by either reheating the product to 165° F (only if initiated with in the first two hour parameters) and starting the cooling process again, by speeding up the cooling process or by discarding the product.

^{**}Acceptable cooling methods include, but are not limited to, placing food in shallow pans, separating food into smaller or thinner portions, utilizing an ice bath and stirring the product, using rapid cooling equipment such as a chill stick or blast chiller.

			START	HOUR	HOUR		HOUR	HOUR		CORRECTIVE ACTION	
DATE	TIME	PRODUCT	TEMP. ° F	1	2	INITIAL	4	6	INITIAL		INITIAL