**Cooling Temperature Log**

**Instructions:** Record temperature of food items going through cooling process at least every hour, including the starting temperature before beginning the cooling process. Record any corrective action taken.

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| **Date** | **Food Item** | **Beginning Time/Temp** | **Time/Temp** | **Time/Temp** | **Time/Temp** | **Time/Temp** | **Time/Temp** | **Corrective Action Taken** | **Initials** |
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