TCS food cooling log

Cool cooked TCS food quickly, probe the centre with a clean thermometer, and write the times down. The two-stage figures below are Food Code model guidance. Confirm them with your local health department. If a batch is too slow, follow your plan — recook or discard — and write the action.

Business / site _____ Page _____ Week beginning _____

Date	Food and batch size	Start time / temp	Method	Time / temp at or below 70°F (21°C)	Time / temp at or below 41°F (5°C)	Initials	If too slow: action taken

Targets (confirm locally — do not treat this line as a legal limit)

Model guidance: 135°F (57°C) to 70°F (21°C) within 2 hours, then 41°F (5°C) or less within 6 hours total. Confirm locally.

Manager review

Name _____ Date _____ Notes _____

A practical record for US restaurant kitchens. Not official FDA or health-department stationery, and not a claim of compliance with the FDA Food Code or any state or local rule. Model Food Code guidance, widely taught: cool cooked TCS food from 135°F (57°C) to 70°F (21°C) within 2 hours, and to 41°F (5°C) or less within 6 hours total. Confirm the times and temperatures that apply to your kitchen with your local health department. hosmere.com/us/guides/tcs-food-cooling-log/

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