

Hygivo

Cooling log

Business: _____ Location: _____ Week commencing: _____

Cool cooked food as quickly as possible (shallow trays, smaller portions, a blast chiller if you have one), then refrigerate.
Use the cooling times set in your own food safety management system.

Date	Food / dish	Batch	Cooking finished (time)	Into the fridge (time)	°C going into the fridge	Initials	If too slow: what was done

Free template from hygivo.com. The FSAI figures are guidance: use the limits and actions in your own food safety management system (HACCP plan). Hygivo is not affiliated with or endorsed by the FSAI.