

**Date:**

**Type of Food:**

**Temperatures taken by:**

**Time food reached 140°F and Cooling Process through the Temperature Danger Zone started:** \_\_\_\_\_

Temperature after 30 minutes \_\_\_\_\_

Temperature after 60 minutes \_\_\_\_\_

Temperature after 90 minutes \_\_\_\_\_

Temperature after 120 minutes \_\_\_\_\_ Temperature at the center should be below 70°F by now

Temperature after 150 minutes \_\_\_\_\_

Temperature after 180 minutes \_\_\_\_\_

Temperature after 210 minutes \_\_\_\_\_

Temperature after 240 minutes \_\_\_\_\_

Temperature after 270 minutes \_\_\_\_\_

Temperature after 300 minutes \_\_\_\_\_

Temperature after 330 minutes \_\_\_\_\_

Temperature after 360 minutes \_\_\_\_\_ If temperature is not below 41°F at the center of the food by now, throw it out!