Cooked-food cooling log

Business name: Example Bistro **Location (premises, vehicle):** Kitchen **Year, month:** 11/2026

Cooling limit (from HACCP plan): 60 °C to below 10 °C within 2 h **Thermometer no.:** T-02

Start the clock when cooking ends. Probe the thickest part of the food and write each reading when you take it, not afterwards. The times and temperatures come from your HACCP plan. If a batch misses a limit, write what you did, for example discarded.

Date	Food, batch	Amount (kg, l, portions)	Cooling method	Start time	Start °C	Check time	Check °C	End time	End °C	OK (Y/N)	Corrective action	Checked by (name, signature)
23/11	Beef stew	6 L	Blast chiller	12:10	63	13:10	27	14:00	8	Yes		Emma Clarke
24/11	Cooked rice	4 kg	Shallow trays	11:30	70	12:30	30	13:30	14	No	Batch discarded	James Patel
25/11	Chicken soup	8 L	Ice bath	12:40	65	13:40	25	14:30	7	Yes		Sophie Turner
26/11	Roast pork	3 kg	Blast chiller	13:00	62	14:00	22	14:45	6	Yes		Daniel Hughes
27/11	Tomato sauce	5 L	Ice bath	11:50	68	12:50	26	13:40	9	Yes		Olivia Bennett