

# HACCP Cook and Cooling Temperature Log

Hazard Analysis and Critical Control Points (HACCP) is a preventive approach to assuring food safety



Date	Food Item	Time/ Cook Temp	135-70°F in 2 hours		70-41°F in 4 hours				Corrective Action taken? (If yes: specify what action taken)	Initials	Verified by/date
			Time/ Cool Temp	Time/ Cool Temp	Time/ Cool Temp	Time/ Cool Temp	Time/ Cool Temp	Time/ Cool Temp			
EXAMPLE	Chicken	10am 170	11am 100	12pm 69	1pm 60	2pm 50	3pm 45	4pm 38	NO	MC	

**Instructions:** Record the final cook time and temperature. Record cooling time and temperatures hourly. Implement corrective actions if not meeting the critical limits - refer to the HACCP Plan Worksheet. Maintain records this chart for 1 year.