

RAPID COOLING RECORD TEMPLATE

Potentially Hazardous Food item is cooked to 60°C or above. Potentially hazardous food item is cooled from 60°C or above to 21°C or less within 2 hours. Potentially hazardous food item is cooled from 21°C to 5°C or less in a further 4 hours.

If the potentially hazardous food item has not been cooled within the specified time, it is to be discarded and documentation maintained at all times.

Date	Food Item	Temperature and time food cooked	Temperature of food item at 2 hours	Temperature of food item at 6 hours
19.6.23	Cooked rice	70°C – 10:00am	21°C – 12:00pm	4°C – 4:00pm