### TIME / TEMPERATURE COOLING GRAPH

**Date:**

**Product:**

**Container:**

**Method of Cooling:**

**Start Time (135°F):**

| Time (Hours) | 0.5 | 1   | 1.5 | 2   | 2.5 | 3   | 3.5 | 4   | 4.5 | 5   | 5.5 | 6   | 6.5 | 7   | 7.5 | 8   | 8.5 | 9   | 9.5 | 10  | 10.5 |
|--------------|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|

**End Time (41°F):**

<table>
<thead>
<tr>
<th>Time from 135°F to 70°F (&lt;2hrs)</th>
<th>Time from 70°F to 41°F</th>
<th>Total Time (&lt;6hrs)</th>
</tr>
</thead>
</table>

**Temp**

| 170 | 165 | 160 | 155 | 150 | 145 | 140 | 135 | 130 | 125 | 120 | 115 | 110 | 105 | 100 | 95  | 90  | 85  | 80  | 75  | 70  | 65  | 60  | 55  | 50  | 45  | 41  |

**Notes:**

USE A SEPARATE FORM TO EVALUATE COOLING METHODS FOR EACH POTENTIALLY HAZARDOUS FOOD COOKED ONE OR MORE DAYS IN ADVANCE.

**COOLING METHOD APPROVED BY:**

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**Temp**

- Must cool from 135°F-70°F within 2 hrs.
- Total Time from 135°F-41°F in less than 6hrs.

**Product:**

**Method of Cooling:**

**Container:**

**Date:**