

BUSINESS NAME

WEEK COMMENCING

MANAGER

PROBE THERMOMETER ID

GOAL

Into the fridge within 90 minutes

Cool cooked food as quickly as possible, ideally within 90 minutes

THEN CHILL TO

8°C or below

Aim for 5°C or below once in the fridge

FASTER COOLING

Shallow trays

Divide into small portions, stir, use an ice bath or a blast chiller

Date	Food item	Quantity	Cooking finished	Cooling method	Into fridge at	Minutes taken	Temp next check	Fridge / unit	Initials
			— : —		— : —		°C		
			— : —		— : —		°C		
			— : —		— : —		°C		
			— : —		— : —		°C		
			— : —		— : —		°C		
			— : —		— : —		°C		
			— : —		— : —		°C		
			— : —		— : —		°C		
			— : —		— : —		°C		
			— : —		— : —		°C		
			— : —		— : —		°C		
			— : —		— : —		°C		
			— : —		— : —		°C		
			— : —		— : —		°C		
			— : —		— : —		°C		
			— : —		— : —		°C		

GOOD COOLING PRACTICE

1. Never leave food to cool slowly overnight at room temperature.
2. Large joints and pots cool very slowly. Slice or divide them first.
3. Cover food loosely while cooling, then cover fully and label it once chilled.

IF COOLING TOOK TOO LONG

1. Do not serve the food. Follow your food safety procedure, which usually means throwing it away.
2. Record what happened and change the method, for example smaller batches.
3. Do not use display fridges to cool hot food: it raises the temperature of everything else.