Cooling Down Time/Temperature Control for Safety (TCS) Foods – Ambient (Room) Temperature Log

TCS foods prepared from room temperature must be cooled to 41°F within 4 hours.

TCS FOOD PRODUCT		EXAMPLE: Tuna Salad		·				
Date		6/21/2021						
Start	Temperature	58°F	٥F	°F	°F	°F	٥F	°F
	Time	12:00pm	:	:	:	:	:	:
After 1 Hour	Temperature	52°F	٥F	°F	°F	°F	٥F	°F
	Time	1:02pm	:	:	:	:	:	:
After 2 Hours	Temperature	47°F	٥F	°F	°F	°F	٥F	°F
	Time	2:05pm	:	:	:	:	:	:
After 3 Hours	Temperature	43°F	٥F	٥F	٥F	°F	٥F	°F
	Time	3:10pm	:	:	:	:	:	:
After 4 Hours	Temperature	39°F	٥F	٥F	٥F	°F	٥F	°F
	Time	3:52pm	:	:	:	:	:	:
Corrective Action (if applicable)		N/A						
Person In Charge Verification		AB						