



# Non-Continuous Cooking Log

A corrective action must be recorded if any time or temperature limit is not met. After initial heating, partially cooked (par-cooked) food must be identified as not fully cooked and must be stored below ready-to-eat foods and raw animal foods with a lower cook temperature.

## Initial Heating Log

Date	Food	Initial Heating Time (≤1hr)	Cooling Temperature / Time			Cold Holding Temp (≤41°F)	Corrective Actions	Initials	PIC Initials
			Start (135°F)	2 hrs. (≤70°F)	6 hrs. (≤41°F)				
Example: 5/1/23	Chicken	30 min	136°F 12:00pm	68°F 2:00pm	36°F 6:00pm	40°F	None	JW	AM

## Final Cooking Log

Date	Food	Final Cook Temp	Cooling Temperature/ Time*			Hot Holding Temp* (≥135°F)	Corrective Actions	Initials	PIC Initials
			Start (135°F)	2 hrs. (≤70°F)	6 hrs. (≤41°F)				
5/2/23	Chicken	167°F	136°F 12:00pm	68°F 2:00pm	36°F 6:00pm	140°F	None	JW	AM

\* DOES NOT APPLY IF FOODS ARE SERVED IMMEDIATELY AFTER THE FINAL COOKING STEP OR WHEN HELD AT ROOM TEMPERATURE FOR A MAXIMUM OF 4 HOURS WITH A TIME AS A PUBLIC HEALTH CONTROL (TPHC) PROCEDURE.