HACCPLAN

TWO-STAGE COOLING LOG

One row per batch. Start the clock when the food leaves cooking. Probe at every step — air temp does not count for cooling.

HACCPLAN-TL-CL-01
v1.0
haccplan.com

FACILITY NAME _____ PERIOD _____ MANAGER ON DUTY _____

THRESHOLD / AUTHORITY

135°F → 70°F in ≤2 hr · 70°F → 41°F in ≤4 more hr (6 hr total) · FDA Food Code §3-501.14(A) · USDA-inspected meat/poultry: stricter table per FSIS Appendix B (130→80°F ≤1.5 hr; 80→40°F ≤5 hr). If the 2-hour target is missed, reheat to ≥165°F and start cooling over — do not 'recover by chilling harder.'

DATE	PRODUCT / BATCH	START TIME (≥135°F)	2-HR TIME ≤70°F	2-HR TEMP	6-HR TIME ≤41°F	6-HR TEMP	OK?	INITIALS	METHOD

WEEKLY SUPERVISOR VERIFICATION

I have reviewed this log for the period above and confirm that any out-of-range readings have a documented corrective action.

SUPERVISOR SIGNATURE _____ WEEK ENDING _____ DATE SIGNED _____

Records retention
2 years per 21 CFR §117.315 (FSMA) / SFCR §87 (CA)

Notes
Method column: ice bath, blast chiller, shallow pan, divided portion, etc. Inspectors look at this column to see if you're using a defensible cooling technique — 'cooled overnight in walk-in' is the entry that fails.

Source
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