STATE OF RHODE ISLAND AND PROVIDENCE PLANTATIONS

DEPARTMENT OF HEALTH



Safe and Healthy Lives in Safe and Healthy Communities

TIME / TEMPERATURE COOLING GRAPH



		HOPE																-	WORL	_9 <i>5</i>	٦
Date:																					_
Product:																					4
Containe																					_
Method o	of Cooli	ing:																			+
Temp																					_
170										-		1	+		+	+	+		+		-
165										-		1	+		+	+	+		+		-
160										-		1	+		+	+	+		+		-
155								1				1	+		+	+	+	1	+	+ +	-
150								1		<u> </u>		1	+	1	+	+	+	-	+	+	-
145								1				1	+	1	+	+	+	1	+	+ +	-
140																+				+ +	-
135												ł	+		+	+	+		1		→
130													+		+	+				+ +	1
125								1				1	+	1	+	+	+	1	+	+ +	1
120																+				+ +	1
115								1				1	+	1	+	+	+	1	+	+ +	1
110								1				1	+	1	+	+	+	1	+	+ +	Must cool
105													+			+				+ +	from 135F-
100																+				+ +	70F within 2 hrs.
95																+				+ +	- Z III S.
90													+			+				+ +	1
85								1				1	+	1	+	+	+	1	+	+ +	1
80													+		+	+				+ +	1
75													+		+	+				+ +	┤
70												1	+		+	+			+	+ +	Total Time
65																+				+ +	from 135F-
60													+		+	+				+ +	41F in less than 6hrs.
55																+				+ +	than onrs.
50													+		+	+				+ +	1
45												1	+		+	+	+		+		1 ↓
41					Ħ	<u> </u>	1	<u> </u>	1	۲,	1						<u> </u>		<u> </u>		*
Start Time	0.5	1 1.	.5	2 2	2.5	3	3.5	4	4.5			6	6.5	7	7.5	8	8.5	9	9.5	10 10.5	End Time (41F)
(135F)										(F	lours)										(411)
	Time from 135F to 70F (<2hrs) + Time from 70F to 41F = Total Time (<6hrs)																				
USE A SEPARATE FORM TO EVALUATE COOLING METHODS FOR EACH POTENTIALLY HAZARDOUS FOOD COOKED ONE OR MORE DAIN ADVANCE.													MORE DAYS								
COOLING METHOD APPROVED BY:													-								
Notes:																					