

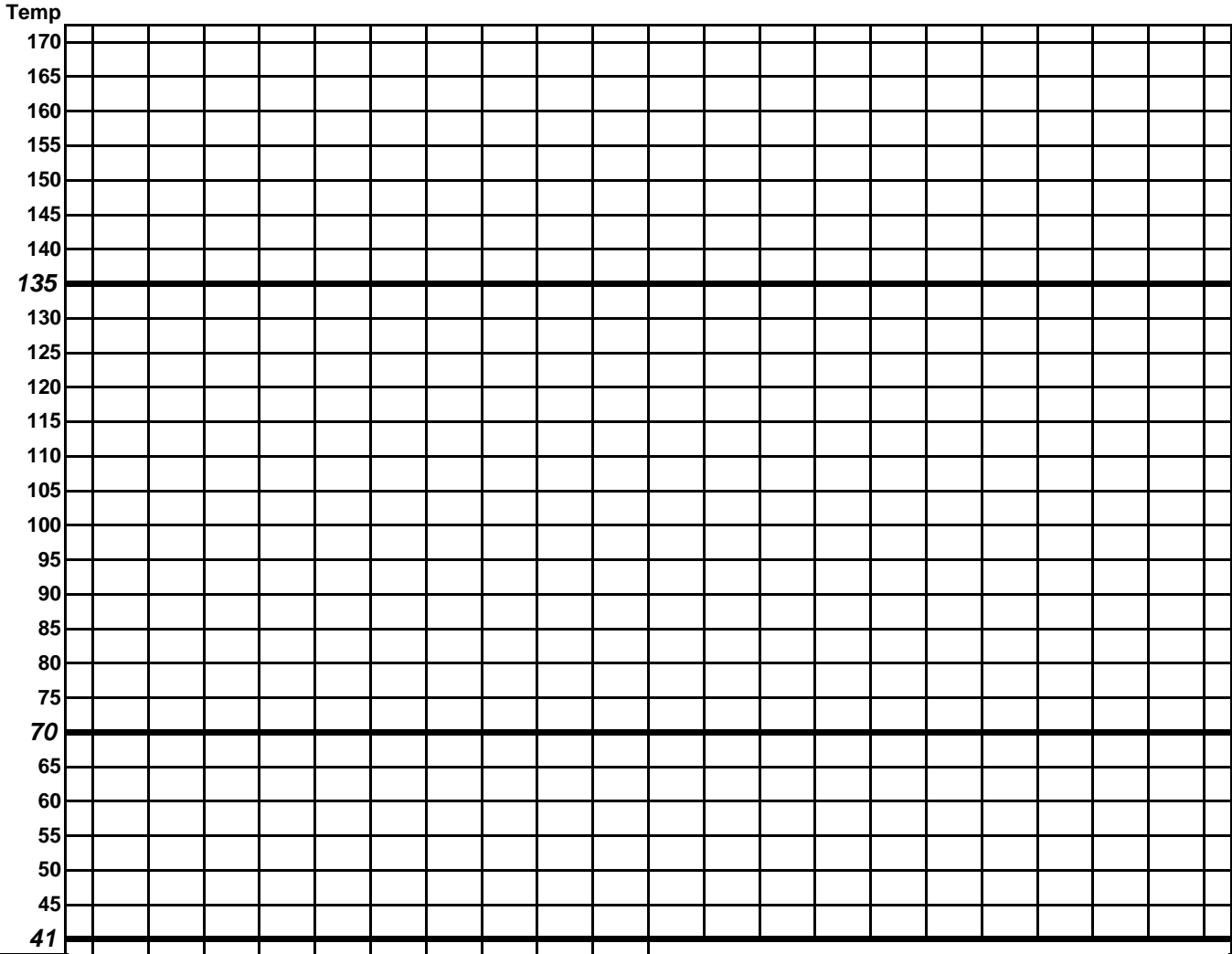


Rhode Island Department of Health



TIME / TEMPERATURE COOLING GRAPH

Date:	
Product:	
Container:	
Method of Cooling:	



Start Time (135F)	0.5	1	1.5	2	2.5	3	3.5	4	4.5	5	5.5	6	6.5	7	7.5	8	8.5	9	9.5	10	10.5	End Time (41F)
	(Hours)																					
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 DAYS IN ADVANCE.

COOLING METHOD APPROVED BY: _____

Notes: _____

