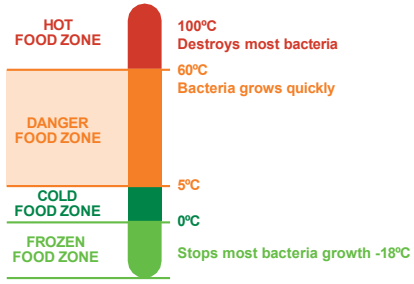
Cooling food

Date	Food	Cooling start time (when food temp is 60°C)		Time within 2 hrs	Temp	≤ 21°C within 2 hrs? (Yes — continue cooling)	Time	Temp	Time	Temp	5°C or below within 4 hrs? (6 hrs after start)	Corrective action/ note
Example: 21/04/23	*Spinach and cheese pies*	*11 am*	*60°C*	*1 pm*	*20°C*	*Yes*	*3 pm*	*17°C*	*5 pm*	*3.8°C*	*Yes*	

› **Potentially hazardous food must be cooled from 60°C to 21°C within 2 hours, then cooled from 21°C to 5°C within the next 4 hours.**

› Some tips to rapidly cool food include dividing big batches into smaller portions, using blast chillers, and using ice water baths.