COOK / COOL / REHEAT RECORD

Date	Food Item	Cooking			Cooling		Reheating	Corrective action	
		Time Started Cooking	Time Finished Cooking	Core Temp	Time Started Cooling	Time Finished Cooling	Core Temp	Action Taken	Initials

	Critical Limit	Notes
Cook		
Cool		
Reheat		

Corrective Action Examples:

Continue cooking until specific temp. achieved

Consider if food is safe. Dispose if contaminated

Continue reheating until specific temp. achieved

Date .... Signature ....