

# COOK / COOL / REHEAT RECORD

Date	Food	Cooking			Cooling		Reheating	Corrective Action	
		Start Time	End Time	Core Temp	Start Time	End Time	Core Temp	Action Taken	Initials

	Critical Limits	Notes	Corrective Action Examples
<b>Cooking</b>			Continue cooking until required temp. is achieved
<b>Cooling</b>			Is food safe? Destroy if contaminated.
<b>Reheating</b>	<b>165°F for 15 seconds</b>		Continue reheating until 165°F is achieved

Manager Signature: \_\_\_\_\_ Date: \_\_\_\_\_