Cooking & cooling temperature log

Free cooking and cooling temperature log template in PDF and Excel. Records core temperatures, cooling start and end times, and calculates a use-by date.

VENUE / SITE

DATE

CHEF ON DUTY

Item / batch Name it as the label says	Step Cook / Cool	Start time hh:mm	Start temp °C	End time hh:mm	Core / end temp °C	Elapsed hh:mm	Pass? Y / N	Use-by date As written on the label	Initials

Probe the thickest part of the item, and sanitise the probe between items.

A cooling record without a start time cannot be verified — write it down before you walk away.

Failed items need a corrective action entry: reheat, extend cooling in a shallower tray, or discard.

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