

Cooling Log for Cooked Food

Rapid cooling of cooked food before it goes into chilled storage

Business	Month and year	Target: to _____ °C within _____ min
Instrument (type, ID no.)	Calibrated until	

[illegible]

- Cool cooked food as quickly as possible to the target in your HACCP plan.
- Do not put hot food into a full cold room. Use shallow containers or a blast chiller.
- Reheat to the core temperature set in your HACCP plan before serving.

Reviewed by (manager): _____ Date: _____ Signature: _____

How to use this form

1. Fill in the cooling target from your HACCP plan in the header, both temperature and time.
2. Right after cooking write the food, quantity, time and core temperature.
3. Check the temperature at least once during cooling so you notice early when cooling is too slow.
4. When cooled, record the time, temperature and total duration in minutes. Put the food into chilled storage at once.
5. If the target was missed, record the action (discard, change of process). The manager signs the sheet monthly.

Limits and regulations

- Food to be held or served chilled must be cooled as quickly as possible after heat processing to a temperature that does not pose a health risk (Regulation 852/2004, Annex II, Ch. IX).
- National rules may set exact values. Slovakia: unportioned roast, stewed or boiled meat, dumplings and rice cooled within 90 minutes of preparation and reheated to at least +70 °C in the core (Decree 533/2007, § 9). Czechia: chilled dishes kept at 0 to +4 °C (Decree 121/2023, § 3).

Limits summarise the regulations in force as of 10/2026. Your HACCP plan and the manufacturer label take precedence. National rules may add stricter limits.

What inspectors look for

- Completeness: an entry for every check, no missing days.
- Truthfulness: real times and values, not a whole week in one pen.
- A corrective action for every value out of limit.
- An instrument with a valid calibration you can point to.

Tired of filling this in?

TempeStorm measures and records by itself, continuously 24/7. On a breach it sends an alarm to your phone and creates the HACCP protocol for an inspection in one click. Every probe arrives with an accredited calibration certificate included. Configure the price for your business at tempestorm.sk/en/cennik.