Culinary Cultivations

Product Cool-Down

Day: Monday Tuesday Wednesday Thursday Friday Saturday Sunday
(circle one)

Date: _____

Meal: Breakfast Lunch Dinner
(circle one)

Product: _____

Instructions: Pan the leftovers or production product to be cooled down onto sheet pans or shallow pans. **DO NOT COVER.** Place in freezer or cooler loosely covered or open with over head protection. You can also use the ice bath method, cool by using ice as an ingredient or use an ice wand. Every 30 minutes, stir the product and temp. Record the time and temperature.

Note: Once the product temps 135°F , the product must reach 70°F within the next 2 hours.

If the product does not temp 70°F within 2 hours of the product reaching the 135°F mark, the product must be discarded.

Once the product reaches 70°F , the product must reach 41°F or lower in the following 4 hours.

When the product has been properly cooled, re-pan the product for storage. Afix a label with the name of the product, dater of production, expiration date and the intials of the person who made the product and place in the cooler or freezer as appropriate.

Attach this sheet to you daily prep sheet and production packet.

Time: _____	Temp: _____	Time: _____	Temp: _____
Time: _____	Temp: _____	Time: _____	Temp: _____
Time: _____	Temp: _____	Time: _____	Temp: _____
Time: _____	Temp: _____	Time: _____	Temp: _____
Time: _____	Temp: _____	Time: _____	Temp: _____
Time: _____	Temp: _____	Time: _____	Temp: _____