Rethink Food NYC Food Cooling Log

Jambalaya Menu Item Name		Ingredient Cooling Log (During Cooking)							
		Within 2 Hours				Within 4 Additional Hours			
Date: 10.21.23									
Ingredient List		Temp. 1	Time 1	Temp 2	Time 2	Temp. 3	Time 3	Temp. 4	Time 4
brown rice	pinto beans	220°	11:15	67°	1:45	39°	2:00		
blended oil	black beans								
carrot	chili powder								
bell pepper	corn								
onion									
celery									
kosher salt									
ground beef									
ground chicken									

Final Cooling		CBO Location / Freezer	Number of pans
Cooling Start Temp.:	220°		
Cooling Start Time:	11:15		
Rest Time at 140F	12:00		
Temp. Below 70 °F:	67°		
Time Below 70 °F:	1:05		
Final Temp.Below 41	39°		
Final Time Below 41	2:00		
Number of Pans:	45		
Food Tasted by:	MM		
Cook's Initials:			
** Supervisor Initial:			
Manager Approval:	MM	Ambient air food preparation must take not more than 4 hours to get to 41 °F	

Comments

** With signing, I verify that these temperature logs are accurate. - Kitchen Supervisor/Manager