

Cooling Log (Hot → Cold)

कूलिंग लॉग (गरम → ठंडा)

Code: TEMP_COOLING_001 · Haccp Ccp · Adhoc · FSMS — HACCP / FSSAI compliance record

LOGO

(affix / print here)

Outlet / Kitchen: _____ Date: _____ Shift / Meal: _____

WHY / PURPOSE	2-stage cooling per batch. 60°C → 21°C within 2h, then 21°C → 5°C within 4h. Fill in real time — retrospective entries are not compliant.
	पकाया हुआ खाना 60°C → 21°C तक 2 घंटे में, फिर 21°C → 5°C तक अगले 4 घंटे में पहुँचना चाहिए।
REQUIRED BY	FSSAI Schedule 4, cl. 5.3.1.1 (time / temperature control) · HACCP CCP
	कौन भरे: सूस शेफ / सेक्शन का इंचार्ज

#	Product name	Batch / lot ID	Batch size (kg)	Time cooking ended	Starting temperature (acceptable 55-100°C)	Time when 21°C reached	Temperature at end of Stage 1 (acceptable 15-25°C)	Time when 5°C reached	Temperature at end of Stage 2 (acceptable 0-8°C)	Batch moved into chiller immediately	Shift lead PIN (verification)	Init.	CA#
1													
2													
3													
4													
5													
6													

One row = one entry / batch. Record the value or tick each column. Note any fail in the Corrective Action Log and reference its CA#.

Corrective Action Log — record any out-of-range / fail here and write its CA# beside the reading in the grid.

CA#	Date	Item / Area	Problem found	Corrective action taken	By

Recorded by: _____ Verified by / Supervisor: _____ Date: ____ / ____ / ____

TEMP_COOLING_001 · FSMS - Culinect · Blank master for manual logging

Retain 1 year or the food's shelf-life, whichever is longer (FSSAI Schedule 4, cl. 8.2). Any 'Out' / 'Fail' → corrective action + supervisor review.