

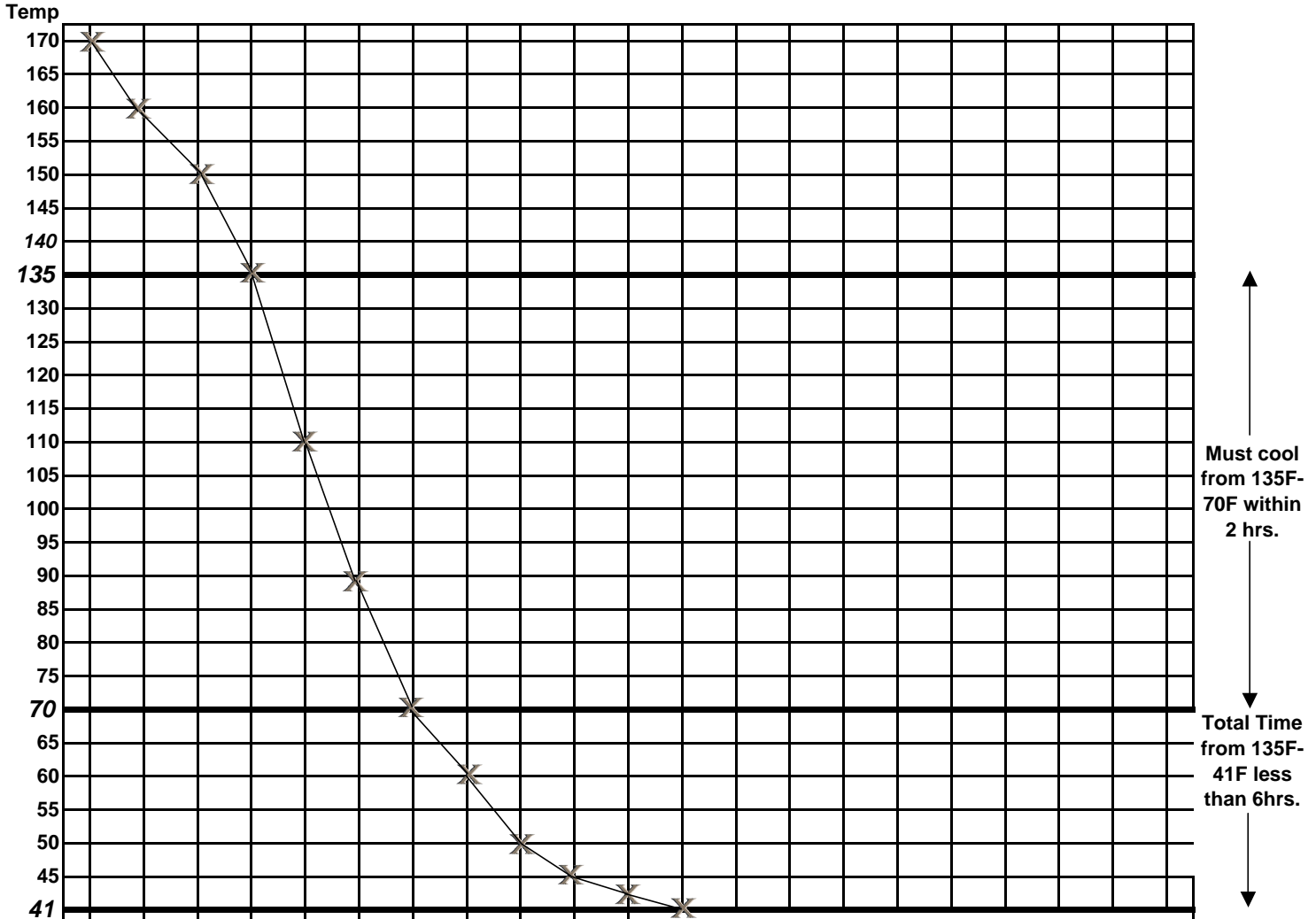
**STATE OF RHODE ISLAND AND PROVIDENCE PLANTATIONS**  
**DEPARTMENT OF HEALTH**

*Safe and Healthy Lives in Safe and Healthy Communities*



**TIME / TEMPERATURE COOLING GRAPH**

<b>Date:</b>	12/15/2006
<b>Product:</b>	Turkey Breast
<b>Container:</b>	Sheet Pan
<b>Method of Cooling:</b>	Remove breast from bone, place on sheet pan, place on top shelf in walk-in cooler, cover when below 41F.



<b>Start Time (135F)</b>	(Hours)	<b>End Time (41F)</b>
10:45 AM	Time from 135F to 70F (<2hrs) <b>1.5</b> + Time from 70F to 41F <b>2.5</b> = Total Time (<6hrs) <b>4</b>	2:45 PM

USE A SEPARATE FORM TO EVALUATE COOLING METHODS FOR EACH POTENTIALLY HAZARDOUS FOOD COOKED ONE OR MORE DAYS IN ADVANCE.

**COOLING METHOD APPROVED BY:** Bob Smith

**Notes:** \_\_\_\_\_  
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