Ntawv Teev Txog Kev Ua Kom Txias
Cooling Log

Hmong

Soj ntsuam thiab sau txog tej kev kho kom yog nyob rau hauv daim ntawv teev no. Kuaj seb cov zaub mov kub los sis txias li cas thiab yuav kho li cas thiaj yog **UA NTEJ** tsawg kawg los 2-xoj moos thiab **UA NTEJ** ntev kawg 6-xoj moos. Mus saib daim nplooj ntawv tom ntej thiaj li muaj piv txwv qhia siv li cas.

English

Record observations and any corrective actions on this log. Check temperatures and take needed corrective actions **BEFORE** 2-hour limit and **BEFORE** 6-hour limit. See next page for examples of use.

Tej khoom noj (Food product)	Hnub tim (Date)	Pib txias thaum twg: Sij hawm/Kub txias li cas *Sij hawm pib thaum cov zaub mov kub txog 135°F* (Cooling started: Time/Temp. *Clock starts when food is 135°F)*	Tsawg tshaj 1 xoj moos: Sij hawm/Kub txias li cas (Less than 1 hour: Time/Temp).	Tsawg tshaj 2 xoj moos: Sij hawm/Kub txias li cas *Yuav tsum yog 70°F los sis qis dua ua ntej dhau 2 xoj moos* (Less than 2 hours: Time/Temp. *Must be 70°F or below before 2 hours)*	Tsawg tshaj 3 xoj moos: Sij hawm/Kub txias li cas (Less than 3 hours: Time/Temp.)	Tsawg tshaj 4 xoj moos: Sij hawm/Kub txias li cas (Less than 4 hours: Time/Temp.)	Tsawg tshaj 5 xoj moos: Sij hawm/Kub txias li cas (Less than 5 hours: Time/Temp.)	Tsawg tshaj 6 xoj moos: Sij hawm/Kub txias li cas *Yuav tsum yog 41°F los sis qis dua ua ntej dhau 6 xoj moos* (Less than 6 hours: Time/Temp. *Must be 41°F or below before 6 hours)*	Tswj xyuas los ntawm (tus neeg ua hauj lwm kos thawj tus tsiaj ntawv ntawd nws lub npe) (Monitored by (employee initials))

Tau kev pom zoo los ntawm (tus PIC los sis tus mes ntsaws ua hauj lwm hnub ntawd xees nws npe):   **Hnub tim:**

Verified by (PIC or manager on duty initials):   **Date:**

Tej kev kho ua kom yog (Corrective actions):

Piv txwv

Qhov piv txwv A, cov zaub mov yeej ua raws nkaus li theem zoo rau cov zaub mov ua yog sij hawm 2 xoj moos thiab 6 xoj moos. Qhov piv txwv B, cov zaub mov tsis ua raws li cov sij hawm/theem kub txias uas tsim nyog rau cov zaub mov, thiab yuav tsum tau muab pov tseg.

Example

In example A, the food product safely meets both the 2-hour and 6-hour time limits. In example B, the food product does not meet time/temperature requirements, and must be discarded.

Tej khoom noj (Food product)	Hnub tim (Date)	Pib txias thaum twg: Sij hawm/Kub txias li cas *Sij hawm pib thaum cov zaub mov kub txog 135°F* (Cooling started: Time/Temp. *Clock starts when food is 135°F*)	Tsawg tshaj 1 xoj moos: Sij hawm/Kub txias li cas (Less than 1 hour: Time/Temp).	Tsawg tshaj 2 xoj moos: Sij hawm/Kub txias li cas *Yuav tsum yog li 70°F los sis qis dua ua ntej dhau 2 xoj moos* (Less than 2 hours: Time/Temp. *Must be 70°F or below before 2 hours)*	Tsawg tshaj 3 xoj moos: Sij hawm/Kub txias li cas (Less than 3 hours: Time/Temp.)	Tsawg tshaj 4 xoj moos: Sij hawm/Kub txias li cas (Less than 4 hours: Time/Temp.)	Tsawg tshaj 5 xoj moos: Sij hawm/Kub txias li cas (Less than 5 hours: Time/Temp.)	Tsawg tshaj 6 xoj moos: Sij hawm/Kub txias li cas *Yuav tsum yog li 41°F los sis qis dua ua ntej dhau 6 xoj moos* (Less than 6 hours: Time/Temp. *Must be 41°F or below before 6 hours)*	Tswj xyuas los ntawm (tus neeg ua hauj lwm kos thawj tus tsiaj ntawv ntawd nws lub npe) (Monitored by (employee initials))
A: Kua Dis Xyaw Nqaij Qaib (A: Chicken Wild Rice Soup)	Hnub Tim 15 Lub 1 Hlis, 2019 (Jan. 15, 2019)	9:00 a.m./135°F	9:55 a.m./ 94°F	10:50 a.m./ 63°F	11:46 a.m./ 47°F	12:55 p.m./ 38°F	---	---	JT
B: Kua Dis Xyaw Nqaij Qaib (B: Chicken Wild Rice Soup)	Hnub Tim 16, Lub 1 Hlis, 2019 (Jan. 16, 2019)	9:00 a.m./135°F	9:55 a.m./ 94°F	10:50 a.m./ 63°F	11:46 a.m./ 52°F	12:55 p.m./ 48°F	1:55 p.m./ 45°F	3:02 p.m. 44°F	JT

Tau kev pom zoo los ntawm (tus PIC los sis tus mes ntsaws ua hauj lwm hnub ntawd xees nws npe): *KC* **Hnub tim:** *Lub 1 Hlis 21, 2019*

Verified by (PIC or manager on duty initials): *KC* **Date:** *Jan. 21, 2019*

Tej kev kho ua kom yog: Hnub Tim 16 *Lub 1 Hlis, 2019* Khoom noj tau muab pov tseg. Siv lwm txoj kev los ua kom cov zaub mov txias thiab rov cob qhia dua. – JT

Corrective action(s): *Jan. 16: Discarded product. Change cooling method and retrain. – JT*

Thaum twg yuav siv daim ntawv teev txog kev ua kom txias no

- Los mus kuaj cov zaub mov seb kub txias li cas rau lub sij hawm cia ua kom txias. Koj siv tau daim ntawv no los teev tseg tej ntaub ntawv.

- Cov sij hawm ua zaub mov siav/theem kub txias uas nyab xeeb rau zaub mov (TCS) yuav tsum txias los ntawm 135°F mus rau 70°F li ntawm 2 xoj moos THIAB txias kiag mus txog 41°F los sis qis tshaj ntawd rau lub sij hawm 6 xoj moos.

- Qhov Sij hawm ntev ua kom txias/Kev Tswj Qhov Kub Txias Kom Tej Zaub Mov Zoo Noj (TCS) (PDF) teev tseg ib daim ntawv qhia txog yuav muab zaub mov TCS tso kom txias li cas thiab pab cov neeg ua hauj lwm siv tswv yim zoo los txo qhov txais tau kab mob los ntawm zaub mov.

When to use this cooling log

- Check temperature of food products throughout the cooling process. You may use this log for record-keeping.

- Cooked time/temperature control for safety food (TCS) must be cooled from 135°F to 70°F within 2 hours AND completely cooled to 41°F or below within a total of 6 hours.

- The Cooling Time/Temperature Control for Safety Food (TCS) (PDF) fact sheet describes requirements for cooling TCS food and helps employees use effective cooling methods to reduce the risk of foodborne illness.

Ntaub ntawv pab ntxiv (Resources)

Minnesota Department of Health Food Business Safety (www.health.state.mn.us/foodbizsafety)

Cooling Time/Temperature Control for Safety Food (TCS) (PDF) (http://www.health.state.mn.us/communities/environment/food/docs/fs/coolingtcsfs.pdf)

Sij hawm ntev ua kom txias/Kev Tswj Qhov Kub Txias Kom Tej Zaub Mov Zoo Noj (TCS) (PDF) (http://www.health.state.mn.us/communities/environment/food/docs/fs/coolingtcsfshm.pdf)