

# Time to Temperature Cooling Record

(For use with Harvest/Purchase/Sales Record during Vibrio Season)



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HARVEST INFORMATION					RECEIVING INFORMATION			COOLING INFORMATION			
Date & Time	Growing Area & Harvest Site ID	Risk Category	Air Temp.	Harvest Temp. (indicate if water or meat)	Time	Internal Temp.	<50F? (Y/N)	Cooling Method	Cooling Time	Cooling Temp.	Initials
5/1/24 6:35 AM	Hood Canal #4/2002	2	54.0F	Water – 46.0 F	8:20AM	47.8 F	Yes	N/A	N/A	N/A	AB
5/19/24 6:00 AM	Pickering Passage/0001	3	63.0 F	Water – 60.0 F	7:35AM	58.2 F	No	Ice	8:50AM	41.1F	AB

Above is an example of a Time to Temperature Cooling Record that may be used by a licensed Shellstock Shipper or Shucker Packer as part of their Vibrio Control Plan. This record must be used with the Harvest/Purchase/Sales Record to verify an approved source. The Time to Temperature Cooling Record on the next page is a fillable form allowing business information entry for printing (page 2 only) and use.

For additional information call 360-236-3330 or e-mail [shellfish@doh.wa.gov](mailto:shellfish@doh.wa.gov).

To request this document in another format, call 1-800-525-0127. Deaf or hard of hearing customers, please call 711 (Washington Relay) or email [doh.information@doh.wa.gov](mailto:doh.information@doh.wa.gov).

