

Reheating Temperature Log

Month _____ 20____

Date	Equipment	Food Item	Start Time & Temperature	End Time & Temperature	Corrective Action	Employee Initial

Reheating Temperatures:

- Food that is cooked and cooled on-site must be reheated within 2 hours to 165F or above for 15 seconds before hot-holding.
- There is no reheating temperature requirement for food items reheated for immediate service.

Reviewed By: _____

