



# Reheating Temperature Log

**Instructions:** Record the date, product name, start time, initial temperature, method of reheating, final temperature, time, and any corrective action taken.

**Note:** All Time Temperature Controlled for Safety (TCS) foods that requires reheating shall be reheated to 165°F or greater within 2 hours. Use proper equipment such as a stovetop, microwave, or oven. Do NOT use steam tables or other hot holding equipment to reheat food unless approved by the manufacturer.

Date	Food Item	Start Time	Initial Temp	Method of Reheating	End Time	Final Temp

Date: 3/16/17


