

Reheating Log

Instructions: The reheating process may not exceed 2 hours. TCS foods must be reheated to **165°F** for 15 seconds. Record starting temperature, and temperatures as often as possible, especially the final reheated temperature of food. Record corrective actions if needed. A manager should verify that reheating was properly done by overseeing employees actions, and reviewing this log.

Date	Food Item	Time	Time	Time	Time	Time	Time	Corrective Action	Initials
		Temp	Temp	Temp	Temp	Temp	Temp		
24-Jun	shredded chicken	10am 39°F	11am 112°F	12pm 172°F					BH

