Food reheating temperature log

Business: _____ **Location:** _____

Period: _____ **Validated time/temperature limits:** _____

Record the food and batch, time, measured core temperature, hold time and operator. Compare with your validated HACCP procedure. If a check fails, isolate the food and record the action and recheck. This sheet does not establish that food is safe.

Date / time	Food / batch	Core °C	Hold time	Within limit?	Action / recheck	Operator