## **Reheating Log**

**Instructions**: Date, time and food item being reheated will be recorded onto the log. Indicate the internal temperature for the food item at completion of the reheating process. A food employee monitoring reheating temperatures will then initial and be verified by a manger.

## Reheating: Temperature held for 15 seconds

TCS foods (Time/Temperature Control for Safety foods, or potentially hazardous foods) = 165 °F | Foods that are commercially processed & ready-to-eat = 135 °F | Fruits, vegetables, grains, legumes = 135 °F

Date	Time	Food Item	Internal Temp. (° F)	Corrective Action	Employee Initials/ Verified By	
9/16/20	1:20 PM	Pork Chop	150	CR	AB	CD

Corrective Action Key: (CR) Continue reheating process until proper temperature reached (D) Discard food item & restart process



