



REHEATING FOOD LOG

Date: _____

Food	Checked By (Initials)	Re-Heating Method	Temperature After 1 Hour	Final Temperature (After 2 Hours)	Corrective Actions

- Potentially hazardous food that was previously cooked and cooled on-site must be rapidly reheated to 165°F within 2 hours for hot holding.
- Commercially prepared potentially hazardous food must be reheated to 135°F within 2 hours for hot holding.