

REHEATING FOOD LOG

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

Time/Temperature Control for Safety (TCS) food that was previously cooked and cooled on-site must be rapidly reheated to 165°F within 2 hours for hot holding. Commercially prepared TCS food must be reheated to 135°F within 2 hours for hot holding.

Date(s): _____