

Reheating Temperature Log

All reheated foods must be rapidly reheated to 165°F or greater, using proper equipment such as a stovetop, microwave, or oven. **Do NOT use steam tables to reheat food.**

Instructions: Record the date, product name, start time, final temperature and time, and any corrective action taken. A manager will verify that foods are being properly reheated.

Date	Food Item	Start time	Final Temperature/ Time	Corrective Action Taken	Initials
1/1/15	Clam Chowder	10:30	172°F / 1:00	None	



Department of Health and Environment
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