Reheating for Hot Holding Monitoring Chart

Restaurant Name: _____

Date	Food Name	Start Time	Start Temp.	Reheating Method	End Time	End Temp.	Action Taken (if temp. is too low)	Employee

<u>NOTE:</u> Foods <u>must</u> be reheated to 165°F within 2 hours and then held above 135°F. Remember to use an <u>accurate</u> foodservice thermometer!