Reheating Temperature Log

Month_____ 20_____

Date	Equipment	Food Item	Start Time & Temperature	End Time & Temperature	Corrective Action	Employee Initial

Reheating Temperatures:

- Food that is cooked and cooled on-site must be reheated within 2 hours to 165F or above for 15 seconds before hot-holding.
- There is no reheating temperature requirement for food items reheated for immediate service.

Reviewed By:_____

NORTHERN NEVADA Public Health

ENVIRONMENTAL HEALTH SERVICES
1001 East Ninth Street, Building B, Reno, NV 89512
775-328-2434 | healthehs@NNPH.org
www.NNPH.org