

Log - Reheating

Food Safety & Quality Template · Provided by GIFSQ

Reheating gets one shot - to 74 °C/165 °F, once, then served. This log records each reheat so the 'only reheat once' rule is provable, not just policy.

Instructions: Record every reheat with a probe verification of the core temperature. If it doesn't reach 74 °C (165 °F), keep heating - don't serve it 'nearly there'. Discard anything not served after reheating; it doesn't get a second reheat or a return to the chiller for tomorrow.

Record details

- Date: [YYYY-MM-DD]
- Thermometer ID: []

Acceptance criteria

Anything outside these criteria is a deviation - act, record, and tell QA.

- Core temperature ≥ 74 °C (165 °F)
- Reheated only once
- Not served after reheating: discarded

Log

Time	Product / batch	Temp before (°C)	Temp after (°C)	Target met? (Y/N)	Served / discarded	Initials
[Time]	[Product / batch]	[Temp before (°C)]	[Temp after (°C)]	[Target met? (Y/N)]	[Served / discarded]	[Initials]
[Time]	[Product / batch]	[Temp before (°C)]	[Temp after (°C)]	[Target met? (Y/N)]	[Served / discarded]	[Initials]
[Time]	[Product / batch]	[Temp before (°C)]	[Temp after (°C)]	[Target met? (Y/N)]	[Served / discarded]	[Initials]

Time	Product / batch	Temp before (°C)	Temp after (°C)	Target met? (Y/N)	Served / discarded	Initials
[Time]	[Product / batch]	[Temp before (°C)]	[Temp after (°C)]	[Target met? (Y/N)]	[Served / discarded]	[Initials]
[Time]	[Product / batch]	[Temp before (°C)]	[Temp after (°C)]	[Target met? (Y/N)]	[Served / discarded]	[Initials]
[Time]	[Product / batch]	[Temp before (°C)]	[Temp after (°C)]	[Target met? (Y/N)]	[Served / discarded]	[Initials]
[Time]	[Product / batch]	[Temp before (°C)]	[Temp after (°C)]	[Target met? (Y/N)]	[Served / discarded]	[Initials]
[Time]	[Product / batch]	[Temp before (°C)]	[Temp after (°C)]	[Target met? (Y/N)]	[Served / discarded]	[Initials]
[Time]	[Product / batch]	[Temp before (°C)]	[Temp after (°C)]	[Target met? (Y/N)]	[Served / discarded]	[Initials]
[Time]	[Product / batch]	[Temp before (°C)]	[Temp after (°C)]	[Target met? (Y/N)]	[Served / discarded]	[Initials]

Notes and corrective action

Stir or rotate during reheating - microwaves and bain-maries heat unevenly, and the probe only tells you about the spot it touched. The cold spot is what makes people ill.

- [Describe any deviation, action taken, and product disposition.]

Review

Reviewed by (name / signature)	Date	Comments
[Name / Signature]	[YYYY-MM-DD]	[Comments]

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