

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

Fax to: _____ at Washtenaw County Environmental Health - Fax # 734-222-3930