

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

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