

Reheat & hot holding record

Free reheat and hot holding temperature record template in PDF and Excel. Log the reheat core temperature, the time food went into hot hold, and every check after that.

VENUE / SITE

DATE

CHEF ON DUTY

Item / batch Name it as the label says	Reheat time hh:mm	Reheat core temp °C	Pass? Y / N	Into hot hold hh:mm	Unit Bain-marie / gantry / cabinet	Check 1 hh:mm + °C	Check 2 hh:mm + °C	Off / discarded hh:mm — circle which	Initials

Reheat once only. Food that has been reheated and not used is discarded, not held for tomorrow.

Probe the thickest part of the item in the tray, not the water or the tray edge, and sanitise the probe between items.

A low hold reading needs an action recorded: turn the unit up and re-probe, reheat the batch through, or discard.