Food reheating temperature log

Business: Example · Demo Kitchen **Location:**

Period: **Validated time/temperature limits:**

Record the food and batch, time, measured core temperature, hold time and operator. Compare with your validated HACCP procedure. If a check fails, isolate the food and record the action and recheck. This sheet does not establish that food is safe.

Date / time	Food / batch	Core °C	Hold time	Within limit?	Action / recheck	Operator
2026-11-26 08:00	A17	76	2 min	Yes		Alex Demo
2026-11-27 08:00	A18	77	2 min	Yes		Sam Demo
2026-11-28 08:00	A19	78	2 min	Yes		Robin Demo
2026-11-29 08:00	A20	79	2 min	Yes		Casey Demo
2026-11-30 08:00	A21	80	2 min	Yes		Jamie Demo