

# 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!