**Reheating Cooked Food Temperature Record**

**Week Commencing: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

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| --- | --- | --- | --- | --- | --- | --- | --- |
| **Date** | **Time** | **Responsible Person** | **Description of Cooked Food** | **Temp 75°C or greater** | **Corrective Actions** | **Completed by** | **Initial of Supervisor** |
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**NOTES:**

Potentially hazardous foods include meat, poultry, fish, soups, gravies, pasta, rice and custard.

Ensure you record the temperature of the reheated food and not a tick or cross in the ‘Temp 75°C or greater’ column.

**Checked by Manager / Supervisor: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**