QUALITY ASSURANCE - HEALTH AND SAFETY
HACCP - Reheating Temperature Record Sheet

Kitchen: **Date:**   **Month:**

CHEF NAME	FOOD/ DISH	CORE TEMPERATURE °C	TIME OF OBSERVATION	DEVIATION	CORRECTIVE ACTION	SIGNATURE

Critical Limits

Cooking	Core temperature minimum 75°C (unless otherwise specified by local laws)
Re-heating	Food must be reheated to a core temperature of at least 75°C(unless otherwise specified by local laws)

Corrective Action

- Continue cooking-re-heating until target temperature is reached
- Consider if food is safe to eat
- Dispose of unsafe food
- Review staff training

Monitored by: *Signature:*   *Date:*
Verified by: *Signature:*   *Date:*

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