

# Cooking / Reheating Food Log

Business name:

**Cooking** – Using a probe thermometer in the centre of the food item, check that the food has reached above a minimum core temperature of **60.0°C** prior to serving. Some items such as rolled roasts, whole chickens must be cooked to minimum **75.0°C**.

**Reheating** - This form works in conjunction with a separately maintained cooling record. If a food is recorded here to be reheated, there should be a corresponding cooling record to demonstrate historical processing prior to reheating being conducted. The exception to this being if you purchased a food that was already cooked and cooled by the manufacturer.

[illegible]

## Standard Procedure - Reheating

- Using a probe thermometer in the centre of the food item, check that the food has reached above a minimum core temperature of **60.0°C**. When reheating foods, this temperature must be achieved within a maximum of **2 hrs** from the time reheating commences.
- Stir or turn potentially hazardous foods during reheating so that the heat is evenly dispersed throughout the food.
- Cooked / reheated potentially hazardous foods must be hot held at **60.0°C** or above and for not more than **2hrs**.
- Always follow standard recipes when cooking.
- Never reheat food items more than once.

## Corrective Action Guideline - Reheating

- Discard any reheated food items that have not reached a minimum core temperature of **60.0°C** within a maximum of **2 hrs.**
- Discard any foods that may be left over after already undergoing a reheat process (foods can only be reheated once).