Reheating Log CCP # 6

Date	Produce/Item	Time In	Time Out	Temp	Reason/Corrective Action	Initial

Critical Limits: 1. Rapidly reheat bagged food itmes to 165 degrees F or above for at least 15 seconds within less than 2 hours. 2. Bagged food items will be reheated in a stock pot with boiling water or a steamer in a perforated hotel pan.