

# Reheating Log

रीहीटिंग लॉग

Code: TEMP\_REHEAT\_001 · Haccp Ccp · Adhoc · FSMS — HACCP / FSSAI compliance record

LOGO

(affix / print here)

Outlet / Kitchen: \_\_\_\_\_ Date: \_\_\_\_\_ Shift / Meal: \_\_\_\_\_

|               |                                                                                                                   |
|---------------|-------------------------------------------------------------------------------------------------------------------|
| WHY / PURPOSE | Reheated foods must reach $\geq 75^{\circ}\text{C}$ throughout within 2 hours. Distinct CCP from initial cooking. |
|               | दोबारा गरम किए हुए खाने का कोर तापमान $\geq 75^{\circ}\text{C}$ होना चाहिए। हर बैच का रिकॉर्ड रखें।               |
| REQUIRED BY   | FSSAI Schedule 4, cl. 5.3.1.1 (time / temperature control) · HACCP CCP                                            |
|               | कौन भरे: रीहीट/री-जन स्टेशन शेफ                                                                                   |

| # | Product name | Batch / lot ID (source) | Time reheating started | Time $75^{\circ}\text{C}$ reached | Internal temperature at thickest point (acceptable $75\text{--}100^{\circ}\text{C}$ ) | Reheated and served / hot-held within 2 hours | Shift lead PIN (verification) | Init. | CA# |
|---|--------------|-------------------------|------------------------|-----------------------------------|---------------------------------------------------------------------------------------|-----------------------------------------------|-------------------------------|-------|-----|
| 1 |              |                         |                        |                                   |                                                                                       |                                               |                               |       |     |
| 2 |              |                         |                        |                                   |                                                                                       |                                               |                               |       |     |
| 3 |              |                         |                        |                                   |                                                                                       |                                               |                               |       |     |
| 4 |              |                         |                        |                                   |                                                                                       |                                               |                               |       |     |
| 5 |              |                         |                        |                                   |                                                                                       |                                               |                               |       |     |
| 6 |              |                         |                        |                                   |                                                                                       |                                               |                               |       |     |

One row = one entry / batch. Record the value or tick each column. Note any fail in the Corrective Action Log and reference its CA#.

Corrective Action Log — record any out-of-range / fail here and write its CA# beside the reading in the grid.

| CA# | Date | Item / Area | Problem found | Corrective action taken | By |
|-----|------|-------------|---------------|-------------------------|----|
|     |      |             |               |                         |    |
|     |      |             |               |                         |    |

Recorded by: \_\_\_\_\_ Verified by / Supervisor: \_\_\_\_\_ Date: \_\_\_\_ / \_\_\_\_ / \_\_\_\_

TEMP\_REHEAT\_001 · FSMS – Culirect · Blank master for manual logging

Retain 1 year or the food's shelf-life, whichever is longer (FSSAI Schedule 4, cl. 8.2). Any 'Out' / 'Fail' → corrective action + supervisor review.