



## Food Reheating Checklist

Complete

<b>Score</b>	31 / 35 (88.57%)	<b>Flagged items</b>	4	<b>Actions</b>	2
<b>Conducted on</b>					09.03.2026
<b>Location</b>					9714 E Mill Plain Blvd, Vancouver, WA 98664, USA (45.6215714, -122.5724858)
<b>Prepared by</b>					Luis Gusto
<b>Department/Team</b>					Kitchen
<b>Role/Position</b>					Saute Cook

**Flagged items & Actions**

4 flagged, 2 actions

Flagged items

4 flagged, 2 actions

Food Reheating / Reheating Control & Safety Verification / Reheating Control & Safety Verification 1 / Time Limit

**Was the food attended to at all times during reheating?**

No

Luis went to grab a few ingredients he forgot while the chicken was being reheated.

Food Reheating / Reheating Control & Safety Verification / Reheating Control & Safety Verification 1 / Method

**Were batch sizes controlled according to procedure?**

No

Service rush initially made Luis divide the chicken into portions that were too big for our reheating standards.

**To do** | Assignee: SafetyCulture Staff | Priority: Medium | Due: 16.03.2026 09:18 PST | Created by: SafetyCulture Staff

Reheating Batch Training

Let's retrain the staff on our procedures for dividing food into batches when reheating

Food Reheating / General Reheating Practices

**Do staff regularly receive training on reheating procedures?**

No

It's been more than a year since the last training on reheating procedures. Best to conduct an updated one.

**To do** | Assignee: SafetyCulture Staff | Priority: High | Due: 16.03.2026 09:30 PST | Created by: SafetyCulture Staff

General Reheating Training

We must organize a reheating refresher training for the kitchen staff as it's long overdue

Food Reheating / General Reheating Practices

**Is refresher training provided after any reheating failure?**

No

Other actions

0 actions

<b>Food Reheating</b>	4 flagged, 2 actions, 27 / 31 (87.1%)
Reheating Control & Safety Verification	2 flagged, 1 action, 23 / 25 (92%)
Reheating Control & Safety Verification 1	2 flagged, 1 action, 23 / 25 (92%)
<b>Food being reheated</b>	
Chicken Piccata	
Target Temperature	6 / 6 (100%)
<b>Was a calibrated thermometer used?</b>	Yes
<b>Was the thermometer sanitized before use?</b>	Yes
<b>Was the temperature measured at the coldest point of the food?</b>	Yes
<b>Were validated cold-spot locations used for temperature checks?</b>	Yes
<b>Were multiple temperature checks taken for bulk or dense products?</b>	Yes
<b>Was the food reheated until it reached an internal temperature of 165°F (74°C) for 15 seconds?</b>	Yes
Time Limit	1 flagged, 4 / 5 (80%)
<b>Was reheating started immediately after removing food from refrigeration?</b>	Yes
<b>Was the food attended to at all times during reheating?</b>	No
Luis went to grab a few ingredients he forgot while the chicken was being reheated.	
<b>Was the start time recorded?</b>	Yes
<b>Indicate start time.</b>	09:00 PST
<b>Was the finish time recorded?</b>	Yes
<b>Indicate time finished.</b>	09:07 PST
<b>Was the food reheated to 165°F within 2 hours?</b>	Yes
<b>Was the product discarded if 165°F was not reached within 2 hours?</b>	N/A

Method 1 flagged, 1 action, 7 / 8 (87.5%)

**Was approved reheating equipment used (i.e. stove, oven, steamer, microwave) for rapid reheating only?** Yes

**Equipment ID** PAN-KTN-SS12-2403-A7F9,  
STV-IND-GS48-2502-X9K4



Photo 1



Photo 2

**Was reheating done without using hot holding equipment?** Yes

**Did the food remain outside the temperature danger zone while warming?** Yes

**Was the pan depth within standardized limits?** Yes

**Were batch sizes controlled according to procedure?** No

Service rush initially made Luis divide the chicken into portions that were too big for our reheating standards.

**To do** | Assignee: SafetyCulture Staff | Priority: Medium | Due: 16.03.2026 09:18 PST | Created by: SafetyCulture Staff

Reheating Batch Training

Let's retrain the staff on our procedures for dividing food into batches when reheating

**Was the food evenly distributed in pans to allow proper heat circulation?** Yes

**Was the food covered when required to promote even heating?** Yes

**Was the product stirred at the required frequency?** Yes

Serving 6 / 6 (100%)

**After reheating, was the food held at 135°F (57°C) or above?** Yes

**Was the food served immediately or transferred promptly to hot holding?** Yes

**Was reheated food served within approved holding time limits?** Yes

**Was reheated food kept separate from freshly prepared food until reaching 165°F?** Yes

<b>Was the food protected from contamination during transfer and holding?</b>	Yes
<b>Was serving equipment clean and sanitized?</b>	Yes
General Reheating Practices	2 flagged, 1 action, 4 / 6 (66.67%)
<b>Is reheating monitored every time a Temperature-Time Control for Safety (TCS) food is reheated?</b>	Yes
<b>Does a supervisor periodically verify reheating practices?</b>	Yes
<b>Are reheating records reviewed for trends or repeat failures?</b>	Yes
<b>Was monitoring temporarily increased following any deviation?</b>	Yes
<b>Do staff regularly receive training on reheating procedures?</b>	No
It's been more than a year since the last training on reheating procedures. Best to conduct an updated one.	
<b>To do</b>   Assignee: SafetyCulture Staff   Priority: High   Due: 16.03.2026 09:30 PST   Created by: SafetyCulture Staff	
General Reheating Training	
We must organize a reheating refresher training for the kitchen staff as it's long overdue	
<b>Is refresher training provided after any reheating failure?</b>	No

Was the reheating activity carried out in accordance with the approved reheating procedure?	Yes
Was the process effectively monitored to ensure food safety was maintained throughout?	Yes
Was supervisor review conducted when required?	Yes
Were all identified issues managed according to the corrective action process before the food was released for service?	Yes

**Indicate all corrective actions taken.**

Large Portions - Luis was asked to divide the chicken more before placing it in the pan  
Unattended reheating period - Asked Carmen to watch over the chicken as her hands were free while Luis went to storage.

**Additional Comments****Inspector Signature**

Robert Pearson  
09.03.2026 09:23 PST

**Supervisor Signature (if applicable)**

Dean Hawthorne  
09.03.2026 09:24 PST

## Media summary



Photo 1



Photo 2