

# Food Safety Fact Sheet

## Reheating Foods

### INTRODUCTION

Reheating is a critical control point, or a point at which reaching proper internal temperatures can help ensure that a food is safe to eat. Cooks must know the proper temperature for reheating food, monitor the reheating process, and record temperatures of reheated foods.

### HERE ARE THE FACTS

The FDA *Food Code* requires that all leftover foods or foods that have a precooked or leftover food as an ingredient be reheated to 165 °F for 15 seconds within 2 hours.

### APPLICATION

#### Reheat foods using proper procedures.

- Reheat the following foods to 165 °F for 15 seconds within 2 hours:
  - ◊ Any food that has been cooked and cooled and will be reheated for hot holding,
  - ◊ Leftovers reheated for hot holding,
  - ◊ Products made from leftovers, such as soup or casseroles, and
  - ◊ Precooked, processed foods that have been previously cooled.
- Reheat foods rapidly using the correct equipment. When reheating food, the total time the temperature of the food is between 41 °F and 165 °F cannot exceed 2 hours.
- Serve reheated food immediately or place in appropriate hot holding unit.

#### Monitor reheating process.

- Check food temperatures with a clean, sanitized, and calibrated thermometer.
- Take at least two internal temperatures from each batch of food that is reheated.
- Insert thermometer into the thickest part of the food, which usually is in the center.
- Record the temperature and the time the temperature is checked.

#### Take corrective action if appropriate temperatures of the food are not met.

- Continue reheating until required temperature is reached, up to a maximum of 2 hours.
- Discard food if reheating temperature is not met within 2 hours.

#### Remember, follow state or local health department requirements.





# Reheating Foods cont.

## References

- U.S. Department of Agriculture, Food and Nutrition Service, & Institute of Child Nutrition. (2015). *Food safety in schools*. University, MS. Author.
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- U.S. Department of Health and Human Services Public Health Services, Food and Drug Administration. (2013). *FDA food code*. Retrieved from <http://www.fda.gov/food/guidanceregulation/retailfoodprotection/foodcode/ucm374275.htm>

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