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.
References


This project has been funded at least in part with Federal funds from the U.S. Department of Agriculture, Food and Nutrition Service through an agreement with Institute of Child Nutrition at The University of Mississippi. The contents of this publication do not necessarily reflect the views or policies of the U.S. Department of Agriculture, nor does mention of trade names, commercial products, or organizations imply endorsement by the U.S. government.

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