



STANDARD OPERATING PROCEDURES

SUBJECT: REHEATING POTENTIALLY HAZARDOUS FOOD

(Reference: Food Code 3-403.10 - 3-403.11)

- When previously cooked food is reheated for hot holding, reheat to 165° F for 15 seconds within 2 hours.
- Discard food that has not been reheated to 165° F within 2 hours.
- Do not use equipment that is not capable of reheating the food to 165° F within 2 hours
- If reheating in a microwave oven for hot holding the food shall be reheated so that all parts reach an internal temperature of a least 165° F and the food is rotated or stirred, covered, and allowed to stand covered for 2 minutes after reheating.
- Commercially packaged foods can be heated to a temperature of 135°F. for hot holding.

When food is held, cooled, and reheated in a food establishment, there is an increased risk of contamination caused by personnel, equipment, procedures, or other factors. **If food is held at improper temperatures for enough time**, pathogens have the opportunity to multiply to dangerous numbers. Proper reheating provides a degree of assurance that pathogens will be eliminated.

List all of the foods **that you will be reheating**, and list the temperature you will be taking them to:

What **equipment** do you have available to use for **reheating foods**?:

How will you monitor the reheating temperatures, **and how often**?:

On each Shift, what person/position will make sure that the food is properly reheated?:

What will be done with food that is **improperly reheated**?:

Created date: _____

By: _____

Last revised: _____

By: _____