



Food Safety Fact Sheet

2009

Reheating Foods

Introduction

Reheating is a critical control point, or a point at which reaching proper 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:
 - ▶ 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,
 - ▶ Precooked, processed foods that have been previously cooled.
- Reheat foods rapidly. 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.



Reheating Foods (2009).



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.

HACCP-Based SOPs

Cooking and Reheating Temperature Log

Instructions: Record product name, time, the two temperatures, and any corrective action taken on this form. The foodservice manager will verify that foodservice employees have taken the required cooking temperatures by visually monitoring foodservice employees and preparation procedures during the shift and reviewing, initialing, and dating this log daily. Maintain this log for a minimum of 1 year.

Date and Time	Food Item	Internal Temperature/Time	Internal Temperature/Time	Corrective Action Taken	Initials	Verified By Date

USDA

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HACCP-Based Standard Operating Procedures: Cooking and Reheating Temperature Log (2005).

Remember, follow state or local health department requirements.

References

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