

STANDARD OPERATING PROCEDURES

FACILITY: _____

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 foods that you will be reheating and indicate reheating temperatures.

What equipment will be used to reheat foods?

How will reheating times and temperatures be monitored?

Who will make sure reheating potentially hazardous food procedures are followed? (PIC, Manager, etc.)

How will problems be corrected? What will be done with food that is improperly reheated?

If employees are observed not following procedures for reheating of potentially hazardous foods, how will this problem be addressed and by whom?

Date Created: _____

By: _____

Last Revised: _____

By: _____