

SOP – Reheating For Hot Holding

Facility:

If you require any assistance please call 514-700-1567

Why	During the reheating of foods, bacteria growth is likely. To reduce the chances of significant bacterial growth, temperature should quickly reaches 165°F / 74°C quickly. Reheat to kill bacteria that could have multiplied when it was held or cooled.		
Who	– Employees responsible for reheating food products.		
	– Other		
When	– Reheating leftover or previously cooled food for hot holding, such as food prepared in advance.		
	– Other		
Where	Equipment used for reheating:		
	– Stovetop	– Steamer	
	– Microwave	– Steam	
	– Kettle	– Oven	
	– Deep-fry	– Other	
How	Foods for hot holding that have been previously cooked & cooled:		
	Reheat rapidly to 165°F / 74°C within 2 hours without interruption.		
	Use a calibrated thermometer to make sure that 165°F / 74°C is reached throughout the food each time food is reheated.		
	Do not reheat more than one time.		
	If using a microwave, stir, rotate, & allow it to sit for 2 minutes.		
	Commercially prepared, hermetically sealed foods for hot holding reheat to 140°F / 60°C .		
Thin Liquids	– Stovetop	– Steamer	– Microwave
	– Steam kettle	– Oven	– Other
Thick Liquids	– Stovetop	– Steamer	– Microwave
	– Steam kettle	– Oven	– Other
Semi Liquids	– Stovetop	– Steamer	– Microwave
	– Steam kettle	– Oven	– Other
Solids	– Stovetop	– Steamer	– Microwave
	– Steam kettle	– Oven	– Other

Comments:	Authorized Signature::
	Date:
	Time:

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Reheating / Hot Holding Log	Record time and temperature:	– Every time
		– Hourly
		– Daily
		– Weekly
		– Other
Corrective Action:	– Throw away food if the temperature throughout has not reached at least 165°F / 74°C within 2 hours.	
	– Other	
PIC Verification	– Spot check reheating procedures for each item.	
	– Thermometers are used and calibrated.	
	– Other	

Comments:	Authorized Signature::
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Corrective Actions	Delivery:
	– Reject PHF delivered at the wrong temperature.
	– Reject products in damaged packaging if food is exposed to contamination, or cans that are bulging, leaking, or have a sharp crease in a seam.
	– Reject products without proper labels.
	– Reject deliveries if the inside of the delivery truck is dirty or contains chemicals.
	– Reject deliveries of products where use-by date has passed.
	– Other
PIC Verification	– Spot check delivery procedures
	– Check that food is stored properly
	– Other

Comments:	Authorized Signature::
	Date:
	Time: