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| **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 |

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| **Reheating / Hot Holding Log** | Record time and temperature: | * Every time |
| * Hourly |
| * Daily |
| * Weekly |
| * Other |

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| **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 |

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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 |