|  |  |
| --- | --- |
| **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
 |

|  |  |  |
| --- | --- | --- |
| **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
 |

|  |  |
| --- | --- |
| **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
 |