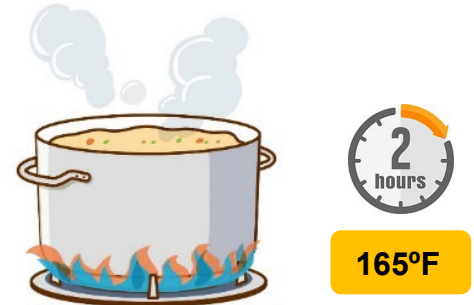


REHEATING FOR HOT HOLDING PROCEDURES

There is an increased risk of foodborne illness when food is improperly reheated. 3-403.11, FDA Food Code

Reheating prepared foods

- Time/temperature control for safety food (TCS food) that is cooked, cooled, and reheated for hot holding shall be reheated so all parts of the food reach at least **165°F for 15 seconds within 2 hours**



Reheating in a microwave

- If reheated for hot holding in a microwave TCS food shall be reheated so all parts of the food reach at least **165°F within 2 hours** (except commercially processed food) and the food is **rotated or stirred, covered and allowed to stand covered for 2 minutes** after reheating



Reheating commercially processed foods

- TCS commercially processed food shall be reheated for hot holding to a temperature of at least **135°F within 2 hours** (if reheated for a second time the temperature must reach at least 165°F for 15 seconds within 2 hours)



Reheating unsliced portions of meat roasts

- Remaining unsliced portions of whole meat roasts that are cooked in the food service establishment may be reheated for hot holding using the oven parameters and minimum time and temperature conditions specified for cooking meat roast in the Food Code, the minimum temperature is **130°F** (see FC section 3-401.11(B) for a complete list of roast parameters)

