

PROPER RE-HEATING

Procedures

- Required when product has been cooked/heated and then cooled, and is being re-heated for hot holding
- Heat from 41° F to 165° F within 2 hours
- Hold product at 165° F for a minimum of 15 seconds
- Discard product if 165° F is not reached within 2 hours due to time-temperature abuse

165° F



41° F

Tips

- Check temperature with thermometer hourly
- Heat may be reduced after re-heating to hold product at 135° F or above with no time limit
- When finished with product follow proper cooling procedures



Battling Bacteria
With Food
Temperature
Control

