

Reheating Potentially Hazardous Foods Standard Operating Procedure

Purpose

To prevent foodborne illness by ensuring that all foods are reheated to the appropriate internal temperature.

Scope

This procedure applies to Food Service Staff who prepare or serve food.

Key Words

Cross-Contamination, Temperatures, Reheating, Holding, Hot Holding

Instructions

1. Train Food Service Staff on using the procedures in this SOP. Refer to the Using and Calibrating Thermometers SOP.
2. Follow State or local health department requirements.
3. If State or local requirements are based on the 2022 FDA Food Code, heat processed, ready-to-eat foods from a package or can, such as canned green beans or prepackaged breakfast burritos, to an internal temperature of at least 135°F for 15 seconds for hot Holding.
4. Reheat the following products to 165°F for 15 seconds:
 - a. Any food that is cooked, cooled, and reheated for hot holding
 - b. Leftovers reheated for hot holding
 - c. Products made from leftovers, such as soup
 - d. Precooked, processed foods that have been previously cooled

5. Reheat food for hot holding in the following manner:
 - a. Heat leftovers to 165°F for 15 seconds
 - b. Rotate (or stir) and cover foods while heating
6. Reheat all foods rapidly. The total time the temperature of the food is between 41°F and 165°F may not exceed 2 hours
7. Serve reheated food immediately or transfer to an appropriate hot holding unit.

Monitoring

1. Use a clean, sanitized, and calibrated probe thermometer, preferably a thermocouple.
2. Take at least two internal temperatures from each batch of food by inserting the thermometer into the thickest part of the product which usually is in the center.

Corrective Action

1. Retrain any Food Service Staff found not following the procedures in this SOP.
2. Continue cooking food until the internal temperature reaches the required temperature.

Verification and Record Keeping

- Food service employees will record product name, time, the two temperatures/times, and any corrective action taken on the Cooking and Reheating Temperature Log.
- The Food service manager will verify that foodservice employees have taken the required cooking temperatures by visually monitoring foodservice employees and preparation procedures during the shift and reviewing, initialing, and dating the temperature log at the close of each day. The Cooking and Reheating Temperature Log is to be kept on file for a minimum of 3 years.

Date Implemented _____ By _____

Date Reviewed _____ By _____

Date Revised _____ By _____