HAZARD ANALYSIS CRITICAL CONTROL POINT (HACCP)

Reheating Time/Temperature Control for Safety Foods

- Heat processed, ready-to-eat foods from a package or can to an internal temperature of at least 135°F for 15 seconds for hot holding.
- Reheat the following products to 165°F for 15 seconds:
  - Any food that is cooked, cooled, and reheated for hot holding
  - Leftovers reheated for hot holding
  - Products made from leftovers, such as soup
  - Precooked, processed foods that have been previously cooled
- Reheat food for hot holding in the following manner if using a microwave oven:
  - Heat processed, ready-to-eat foods from a package or can to at least 135°F for 15 seconds
  - Heat leftovers to 165°F for 15 seconds
  - Rotate (or stir) and cover foods while heating
  - Allow to sit for 2 minutes after heating
- Reheat all foods rapidly. The total time the temperature of the food is between 41°F and 165°F may not exceed 2 hours.
- Serve reheated food immediately or transfer to an appropriate hot holding unit.