Reheating

Temperature:

- · Rapidly reheat food to 165°F or hotter.
- Stir food frequently to distribute the heat.
- Use a thermometer to verify the temperature.



Copyright O International Association for Food Protection

Time:

Heat to 165°F in 2 hour or less.

Reheating equipment:

Stove top, steam cooker, microwave, and ovens.

Hot holding equipment:

- Preheat to 140°F or hotter before adding food.
- Do not use hot holding equipment to reheat food.