

Reheating Foods

All leftover foods from the refrigerator that will be placed in hot holding must be reheated to a minimum internal temperature of 165°. The foods that need to be reheated to this temperature are ones that can support the rapid growth of bacteria, i.e. potentially hazardous foods. Some examples are soups, stews, sauces, potatoes, beans, rice, and meat-containing foods.

Ready-to-eat, commercially processed foods taken from the original container must be reheated to a minimum internal temperature of 135°F. Foods in this category include pre-cooked hot dogs, macaroni and cheese, pork BBQ, mashed potatoes, chicken wings, etc.

- Foods must reach required temperature within 2 hours. If this is not achieved in two hours, the food should be discarded.
- Adequately reheat foods on the stove, using a microwave, in the oven or in any other type of cooking equipment capable of **rapidly** reheating foods thoroughly.
- **Do not** heat cold foods in hot holding units because they are not designed to heat food fast enough. Food may be in the danger zone too long and allow the rapid growth of bacteria.

Leftovers reheated for immediate service can be reheated to any temperature.

