

Inspection Report Item 19: Proper Reheating For Hot Holding

FDA Food Code References: 3-403.11

Product must be rapidly reheated (2 hours or less) to an internal temperature of 165°F.

- ✓ This means all leftovers.
- ✓ Measure internal temperature of foods with a thin-probe tip sensitive thermometer.
- ✓ Do not mix new product with leftover items.
- ✓ Never reheat previously prepared foods more than once.
- ✓ Do not use steam tables, crock pots, or bain-maries for reheating.
- ✓ After reaching 165°F, product may be held at 135°F.
- ✓ Commercially processed, ready to eat food must be reheated to 135°F or greater for hot holding.
- ✓ Unsliced leftover roasts must be reheated using oven parameters used during cooking.