

## REHEATING SOP

Standard Operating Procedures for: \_\_\_\_\_

Date: \_\_\_\_\_ Reviewed with: \_\_\_\_\_

<b>Why</b>	<ul style="list-style-type: none"><li>• Bacteria can survive and multiply in food during reheating processes prior to hot hold unless the temperature of the food reaches 165°F rapidly</li><li>• Foods must be reheated to kill bacteria that multiplied during cooling or storage</li></ul>
<b>Who</b>	<ul style="list-style-type: none"><li>• Food workers responsible for proper reheating of cold foods and managers who oversee establishment operations.</li></ul>
<b>Where</b>	Use the following equipment designed to rapidly reheat foods: <ul style="list-style-type: none"><li>• On a stove • In an oven • In a steamer • In a steam kettle or thermalizer • Microwave oven</li><li>• <b>Never reheat foods in a steam table or in hot hold equipment</b></li></ul>
<b>How</b>	Foods for hot hold that have been previously cooked and cooled correctly: <ul style="list-style-type: none"><li>• Rapidly reheat to a minimum uniform internal temperature of 165°F within 2 hours or less</li><li>• Use a calibrated sanitized thermometer to be used to monitor the heating process to verify the food reaches 165°F for 15 seconds prior to moving to hot hold units</li><li>• Do not reheat foods more than one time</li><li>• When using a microwave oven frequently stir and rotate the food during the process and allow the food to sit or stand for at least 2 minutes</li><li>• Verify food temperature with a thermometer</li><li>• Reheat commercially processed ready-to-eat foods to 135°F or higher or manufacturer's instructions</li><li>• If properly cooked, cooled, and prepared for immediate service prepared in response to a customer request the food may be served at any temperature</li></ul>
<b>Record Keeping</b>	Maintain a reheating log with record of times and temperatures during the reheating process to be completed with each batch of food cooled <ul style="list-style-type: none"><li>• Monitor &amp; verify hot hold unit temperatures</li></ul>
<b>Corrective Action</b>	Discard any foods that fail to reach a uniform minimum internal temperature of 165°F within 2 hours during the reheating process
<b>Person in Charge Verifying</b>	<ul style="list-style-type: none"><li>• Monitor and spot check reheating procedures by responsible individuals</li><li>• Ensure food thermometers are calibrated and being used correctly</li><li>• Identify employee knowledge gaps and retrain workers as required</li></ul>

Prepared, revised, and implemented by: \_\_\_\_\_

Signature of establishment owner/operator: \_\_\_\_\_

Date: \_\_\_\_\_