



Proper Reheating

How you reheat food depends on how you intend to use the food. Follow these guidelines when reheating food:

Reheating Food for Holding

- You must heat TCS food for hot holding to an internal temperature of 165°F (74°C) for 15 seconds
 - Make sure the food reaches this temperature within TWO hours
- Commercially processed and packaged ready-to-eat food to an internal temperature of at least 135°F (57°C)
 - This includes items such as cheese sticks and deep-fried vegetables

Reheating Food for Immediate Service

- Reheat food that will be served immediately to any temperature.
 - Example beef for a beef sandwich
 - We must make sure the food was cooked and cooled correctly