



Reheating for Hot Holding

Proper reheating of food prevents harmful bacteria and illness.

Food that was cooked, then cooled in a fridge, must be reheated to 165 degrees Fahrenheit and hold temperature for 15 seconds. Commercially pre-packaged food must be reheated to 135 degrees Fahrenheit.

Reheating Methods



Turn, stir, and cover food inside the microwave until it reaches the correct temperature. Allow food to rest for two minutes to avoid hot spots.



Heat in a pot or pan, stirring as necessary, until food reaches the correct temperature for 15 seconds.



Reheat in an oven until food's internal temperature reaches the correct temperature for 15 seconds.

The entire reheat process must occur rapidly within two hours. If the food does not reach temperature in that timeframe, it should be discarded.

Methods of reheating that are **not recommended** include slow cookers, steam tables, and chafing dishes.

Point your mobile camera here to learn more about retail food safety.

