



## **Reheating Time and Temperature Control for Safety Foods (TCS Foods) Standard Operating Procedure**

**Purpose:** To prevent foodborne illness by ensuring that all foods are reheated to the appropriate internal temperature

**Scope:** This procedure applies to foodservice employees who prepare or serve food.

**Key Words:** Cross-Contamination, Temperatures, Reheating, Holding, Hot holding

### **Instructions:**

1. Train foodservice employees who prepare or serve food on using a food thermometer and how to reheat foods using this procedure.
2. Follow State or local health department requirements regarding reheating temperatures.
3. Heat processed, ready-to-eat foods from a package or can, such as canned green beans or prepackaged breakfast burritos, to an internal temperature of at least 135°F for 15 seconds for hot holding.
4. Reheat the following products to 165°F for 15 seconds:
  - Any food that is cooked, cooled, and reheated for hot holding
  - Leftovers reheated for hot holding
  - Products made from leftovers, such as soup
  - Precooked, processed foods that have been previously cooled
5. Reheat food for hot holding in the following manner if using a microwave oven:
  - Heat processed, ready-to-eat foods from a package or can to at least 135°F for 15 seconds
  - Heat leftovers to 165°F for 15 seconds
  - Rotate (or stir) and cover foods while heating
  - Allow to sit for 2 minutes after heating
6. Reheat all foods rapidly. The total time the temperature of the food is between 41 °F and 165 °F may not exceed 2 hours.
7. Serve reheated food immediately or transfer to an appropriate hot holding unit.

### **Monitoring:**

1. Use a clean, sanitized, and calibrated probe thermometer.
2. Take at least two internal temperatures from each pan of food.

### **Corrective Action:**

Continue reheating/heating food if the internal temperature does not reach the required temperature.



**Verification and Record Keeping:**

Foodservice employees will record product name, time, the two temperatures/times, and any corrective action taken on the Cooking – Reheating Temperature Log. Foodservice manager will verify that foodservice employees have taken the required reheating temperatures by visually monitoring foodservice employees during the shift and reviewing, initialing, and dating the Cooking – Reheating Temperature Log at the close of each day. The Cooking – Reheating Temperature Logs are kept on file for a minimum of one year plus the current.

**Date Implemented:** \_\_\_\_\_ **By:** \_\_\_\_\_

**Date Reviewed:** \_\_\_\_\_ **By:** \_\_\_\_\_

**Date Revised:** \_\_\_\_\_ **By:** \_\_\_\_\_