

## Reheating Potentially Hazardous Foods SOP

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

**SCOPE:** This procedure applies to foodservice employees and volunteers who prepare food for *Insert Business*.

**KEY WORDS:** Cross-Contamination, Temperatures, Reheating, Holding, Hot Holding

**INSTRUCTIONS:**

1. Train foodservice employees on using the procedures in this SOP. Refer to the Using and Calibrating Thermometers SOP.
2. Follow State and local department requirements.
3. Reheat precook, processed foods that have been previously cooled to 165 degrees F for 15 seconds.
4. Reheat all foods rapidly. The total time the temperature of the food is between 41 degrees F and 165 degrees F may not exceed 2 hours.
5. Use 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:**

1. Retrain any foodservice employee found not following the procedures in this SOP.
2. Continue reheating and 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 and Reheating Temperature Log. The Processing Coordinator will verify that foodservice employees during the shift and reviewing, initialing, and dating the Cooking and Reheating Temperature Log at the close of each day. The temperature logs are kept on file for a minimum of 1 year.

**DATE IMPLEMENTED:** \_\_\_\_\_ **BY:** \_\_\_\_\_.

**DATE REVIEWED:** \_\_\_\_\_ **BY:** \_\_\_\_\_.

**DATE REVISED:** \_\_\_\_\_ **BY:** \_\_\_\_\_.