

RE-HEAT FOODS QUICKLY & SAFELY

Key Elements

- Reheat previously cooled foods to an internal temperature of 165°F
- Rapid reheating is required
- Stir foods frequently to distribute the heat
- Measure the internal temperature with a thermometer
- After reaching 165°F, the food must be held hot at 135°F or above



Reheating Methods

- Direct heat (stove top) is best....may also use steam cookers, ovens and microwave if reheating achieves 165°F
- Reheating in steam tables and crock pots is unsafe and discouraged

Do Not Mix New/Fresh Food with Leftover Items