



Facility Name: \_\_\_\_\_

Department: \_\_\_\_\_

Policy No: \_\_\_\_\_

## STANDARD OPERATING PROCEDURE

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### Reheating Food

**Policy:** To minimize bacterial growth and all foods will be reheated properly.

**Procedure:** Employees reheating food should:

1. Reheat the food product using an oven, stove, microwave, or steamer until all parts of the food reach 165°F and hold for 15 seconds.
  - The goal is to take the food through the temperature danger zone (41°F - 135°F) as quickly as possible.
  - Discard food that has not reach this temperature within two hours.
  - Place the food in a steam table or a pre-heated hot cart and recheck temperature to make sure temperature is held at or above 135°F.
  - Check the temperature of the food before serving if the food has been held.
2. For reheated food that is served immediately, any temperature can be reached provided here is documentation that SOP for cooking and cooling were followed.
3. Commercially processed and packaged ready-to-eat foods (such as cheese sticks) must be reheated to a minimum internal temperature of 135° F

The restaurant manager will:

1. Monitor temperatures of reheated products to be certain 165°F was achieved and that the products are held at 135°F or higher.
2. Review **Reheating Logs** to ensure proper reheating temperatures are achieved for all products.
3. Follow up as necessary with staff and document corrective action.
4. File temperature logs with HACCP records.