Cheyenne Laramie County Public Health

STANDARD OPERATING PROCEDURES

SUBJECT: REHEATING POTENTIALLY HAZARDOUS FOOD

Previously cooked potentially hazardous foods shall be reheated to 165°F for 15 seconds within 2 hours

- Discard food that has not been reheated to 165°F within two hours
- Do not use equipment that is not capable of reheating food to 165°F within two hours
- If reheating food in a microwave oven for hot holding, food shall be thoroughly reheated so that all parts reach an internal temperature of at least 165°F
- Commercially packaged foods can be heated to a temperature of 135°F for hot holding

*When food is held, cooled and reheated in a food establishment there is an increased risk of contamination caused by personal equipment, procedures or other factors.

*If food is held at improper temperatures for enough time, pathogens have the opportunity to multiply to dangerous numbers. Proper reheating provides a degree of assurance that pathogens will be eliminated.

*Discard food that has not been reheated in the required time frame

List the food types that you will be reheating and the temperature you will be taking them to:

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What equipment will be used for reheating foods?:

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How will reheating temperatures be monitored and how often:

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What corrective actions will be taken for food that was improperly reheated:

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