

Standard Operating Procedures for

Facility Name: _____

Reheating for Hot Holding

Why:	Bacteria can survive and multiply in foods during reheating, unless the temperature reaches 165°F quickly. Reheat to kill bacteria that could have multiplied when it was held or cooled.
Who:	Food production employees who are responsible for reheating. <input type="checkbox"/> _____
When:	Reheating leftover or previously cooled food for hot holding, such as food prepared in advance. <input type="checkbox"/> _____
Where:	Units used for reheating : <input type="checkbox"/> on the stovetop <input type="checkbox"/> steamer <input type="checkbox"/> microwave <input type="checkbox"/> steam kettle <input type="checkbox"/> oven <input type="checkbox"/> other _____ Do not use steam table or other hot holding equipment to reheat.
How:	Foods for hot holding that have been previously cooked & cooled: <ul style="list-style-type: none"> ○ Reheat rapidly to 165 ° F within 2 hours without interruption. ○ Use a calibrated thermometer to make sure that 165° F is reached throughout the food each time food is reheated. ○ Do not reheat more than one time. ○ If using a microwave, stir, rotate, & allow it to sit for 2 minutes. ○ Commercially prepared, hermetically sealed foods for hot holding reheat to 140°F.
Thin Liquids	
<input type="checkbox"/> On the stovetop <input type="checkbox"/> steamer <input type="checkbox"/> microwave <input type="checkbox"/> steam kettle <input type="checkbox"/> oven. <input type="checkbox"/> _____	
Thick Liquids	
<input type="checkbox"/> On the stovetop <input type="checkbox"/> steamer <input type="checkbox"/> microwave <input type="checkbox"/> steam kettle <input type="checkbox"/> oven. <input type="checkbox"/> _____	
Semi-Solids	
<input type="checkbox"/> On the stovetop <input type="checkbox"/> steamer <input type="checkbox"/> microwave <input type="checkbox"/> steam kettle <input type="checkbox"/> oven. <input type="checkbox"/> _____	
Solids	
<input type="checkbox"/> On the stovetop <input type="checkbox"/> steamer <input type="checkbox"/> microwave <input type="checkbox"/> steam kettle <input type="checkbox"/> oven. <input type="checkbox"/> _____	
Optional Records:	“Reheating / Hot Holding Log” - Record time and temperature: <input type="checkbox"/> each time <input type="checkbox"/> hourly <input type="checkbox"/> daily <input type="checkbox"/> weekly <input type="checkbox"/> other _____
Correction:	<ul style="list-style-type: none"> ○ Throw away food if the temperature throughout has not reached at least 165°F within 2 hours. <input type="checkbox"/> _____
PIC Verification:	<ul style="list-style-type: none"> ○ Spot check reheating procedures for each item. ○ Thermometers are used and calibrated. <input type="checkbox"/> _____

Prepared or revised by:

Signature: _____ Date: _____