

# HACCP-Based SOPs

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## Reheating Potentially Hazardous Foods

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

**SCOPE:** This procedure applies to foodservice employees who prepare or serve food.

**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 or local health department requirements.
3. Heat processed, ready-to-eat foods from a package or can, such as canned baked beans or prepackaged Mexican burritos, to an internal temperature of at least 60 °C for 15 seconds for hot holding.
4. Reheat the following products to 74 °C for 15 seconds:
  - Any food that is cooked, cooled, and reheated for hot holding
  - Leftovers reheated for hot holding
  - Products made from leftovers, such as soup
  - Precooked, processed foods that have been previously cooled
5. Reheat food for hot holding in the following manner if using a microwave oven:
  - Heat processed, ready-to-eat foods from a package or can to at least 135 °F for 15 seconds
  - Heat leftovers to 74 °C for 15 seconds
  - Rotate (or stir) and cover foods while heating
  - Allow to sit for 2 minutes after heating
6. Reheat all foods rapidly. The total time the temperature of the food is between 5 °C and 74 °C may not exceed 2 hours.
7. Serve reheated food immediately or transfer to an appropriate hot holding unit.

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### **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.