## 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.

**When:** Reheating leftover or previously cooled food for hot holding, such as food prepared in advance.

**Where:** Units used for reheating:
- on the stovetop
- steamer
- microwave
- steam kettle
- oven
- other

Do not use steam table or other hot holding equipment to reheat.

**How:**
- Foods for hot holding that have been previously cooked & cooled:
  - 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 135°F.

**Optional Records:** “Reheating / Hot Holding Log” - Record time and temperature:
- each time
- hourly
- daily
- weekly
- other

**Correction:**
- Throw away food if the temperature throughout has not reached at least 165°F within 2 hours.

**PIC Verification:**
- Spot check reheating procedures for each item.
- Thermometers are used and calibrated.