

Reheating for Hot Holding

Foods that are cooked, cooled, and reheated for hot holding: (such as soup, chili, and meatballs)

Reheat so that all parts of the food reach 165°F for 15 seconds

Foods reheated in the microwave oven for hot holding:

Reheat so that all parts of the food reach 165°F. Make sure food is rotated or stirred, covered, and allowed to stand covered for 2 minutes after reheating.







Reheat process cannot exceed 2 hours

Commercially processed foods: (such as canned beans, cheese sauce, and canned soup) Heat to 135°F for hot holding







Heating time cannot exceed 2 hours

Reheat for immediate service

Cooked and cooled food that is prepared for immediate service in response to an individual consumer order may be served at any temperature.