

## Reheating foods

When reheating foods for eating or serving, it is important to know the precautions and dangers of that process. Food that has already been prepared and will be reheated for hot holding and/or serving will again pass through the temperature danger zone between 41°F and 135°F. It is important that all foods are rapidly reheated to reduce the amount of time in the danger zone. The FDA Food Code requires potentially hazardous food that is cooked, cooled and reheated for hot holding to be reheated so that all parts of the food reach a temperature of at least 165°F for 15 seconds. Food then must then maintain a temperature of 135°F or higher.



When reheating leftovers, be sure they reach 165° F as measured with a food thermometer.

A crockpot is never to be used for reheating foods.