

# REHEATING

Code Section: 3-403 Reheating

## Why is Proper Reheating Important?

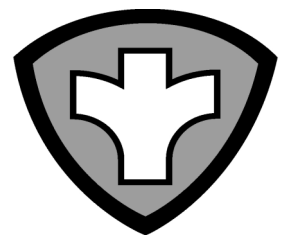
- Thoroughly reheating foods is necessary to kill disease causing microorganisms which may be introduced to foods through the cooling process or improper food handling.
- Microorganisms multiply rapidly in the temperature danger zone (41°F – 135°F)



## Proper Reheating

- Rapidly reheat time/temperature controlled for safety (TCS) foods that have been cooked and then refrigerated to at least **165°F for 15 seconds** before being served or placed in a hot holding unit.
- Reheat foods rapidly to **165°F within 2 hours**.
- When using a microwave to reheat time/temperature controlled for safety foods, cover the food, rotate and stir the food while reheating, reheat to at least 165°F, and let the food stand, covered, for at least 2 minutes after reheating.
- Reheat ready-to-eat food taken from a commercially processed, hermetically sealed container to at least 135°F for hot holding.
- Unsliced portions of roast beef may be reheated using the oven parameters and time and temperature conditions specified under Sections 3-401.11 (B) of the food code.

**Never reheat time/temperature controlled for safety foods in a steam table, crockpot, bain-marie, warmer, or other hot holding device.**



**Public Health**  
Prevent. Promote. Protect.

**Peoria City/County  
Health Department**

Environmental Health  
2116 N Sheridan Rd.

Peoria, IL 61604

(309) 679-6161

Environmentalhealth@peoriacounty.org

April 2020

[www.pcchd.org](http://www.pcchd.org)