

# REHEATING

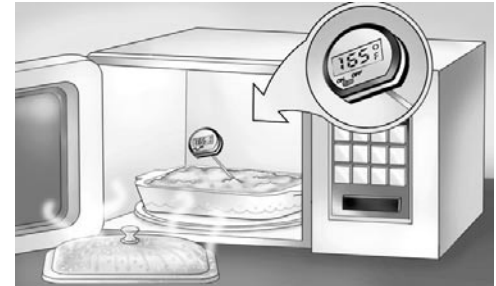
Violation #3

HACCP #2

Food Code Sections: 750.210

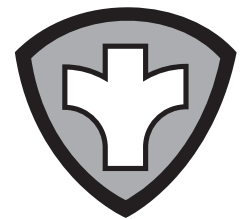
## Why Is Proper Reheating Important?

- 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 potentially hazardous 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 potentially hazardous 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 750.186 and 750.187 of the food code.
- Never reheat potentially hazardous foods in a steam table, bain-marie, warmer, or other hot holding device.



**Public Health**  
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# Reheating Unsliced Portions of Roast Beef

## **Section 750.186: Oven Parameters Required for Destruction of Pathogens on the Surface of Roasts of Beef and Corned Beef:**

Oven Type	Oven Temperature <sup>1</sup>	
	Roast Weight Less Than or Equal to 4.5kg (10 pounds)	Roast Weight Greater Than 4.5kg (10 pounds)
Still Dry	350°F (177°C)	250°F (121°C)
Convection	325°F (163°C)	325°F (163°C)
High Humidity <sup>2</sup>	< 250°F (121°C)	< 250°F (121°C)

<sup>1</sup>Refer to Section 750.187 for minimum holding time requirements.

<sup>2</sup>Relative humidity greater than 90% for at least 1 hour as measured in the cooking chamber or exit of the oven or in a moisture-impermeable bag that provides 100% humidity.

## **Section 750.187: Minimum Holding Times Required at Specified Temperatures for Cooking All Parts of Roasts of Beef and Corned Beef:**

Temperature <sup>1</sup>	Time <sup>2</sup>
130°F (54°C)	121 minutes
132°F (56°C)	77 minutes
134°F (57°C)	47 minutes
136°F (58°C)	32 minutes
138°F (59°C)	19 minutes

Temperature <sup>1</sup>	Time <sup>2</sup>
140°F (60°C)	12 minutes
142°F (61°C)	8 minutes
144°F (62°C)	5 minutes
145°F (63°C)	3 minutes

<sup>1</sup>Refer to Section 750.186 for oven temperatures.

<sup>2</sup>Holding time may include post oven heat rise.