

Standard Operating Procedure

Reheating Food (Leftovers)

Policy: All food will be reheated to a temperature reading of 165°F for 15 seconds to assure the safety of the food.

Procedure: Employees reheating food should:

1. Remove leftover food from the freezer/refrigerator.
2. Check the temperature of the food to make sure it is lower than 41°F using a calibrated thermometer.
3. Reheat food so that all parts of the food reach a temperature reading of 165°F for 15 seconds using an oven, stove, or steamer. The goal is to take the food through the temperature danger zone (41°F - 135°F) as quickly as possible. Record reheated temperature. Discard food that has not reach this temperature within two hours.
4. Serve the food immediately, or place the food in a steam table or in a pre-heated hot cart and recheck temperature to make sure temperature is at or above 135°F.
5. Check the temperature of the food before serving if the food has been held.
6. Discard any potentially hazardous foods held in the temperature danger zone (41°F to 135°F) for more than four hours.

The foodservice supervisor will:

1. Check the temperature of randomly selected reheated items to be certain 165°F was achieved and that the product is held at 135°F or higher.
2. Review temperature logs to assure proper reheating temperatures are achieved.
3. Follow-up as necessary and document corrective action.
4. File temperature logs with HACCP records.



Food Safety Project
IOWA STATE UNIVERSITY



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