

FOOD AND NUTRITION PROCEDURES

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Miami-Dade County Public Schools

Subject: REHEATING FOODS

For Action By: PRINCIPALS, FOOD SERVICE ADMINISTRATORS, FOOD SERVICE MANAGERS, ALL FOOD SERVICE EMPLOYEES

Refer Questions to: FOOD SERVICE ADMINISTRATORS
DEPARTMENT OF FOOD AND NUTRITION

PURPOSE: To prevent foodborne illness by ensuring that all foods are reheated to the appropriate internal temperature.

SCOPE: This procedure applies to foodservice employees who prepare or serve food.

KEY WORDS: Cross-Contamination, Temperatures, Reheating, Holding, Hot Holding

INSTRUCTIONS:

1. Train foodservice employees on using the procedures in this Standard Operating Procedure. Refer to the Using and Calibrating Thermometers SOP.
2. Reheat the following products to 165 °F for 15 seconds:
 - Any food that is cooked, cooled, and reheated.
 - Leftovers
3. Reheat all foods rapidly. The total time the temperature of the food is between 41 °F and 165 °F may not exceed 2 hours.
4. Serve reheated food immediately or transfer to an appropriate hot holding unit.
5. Leftovers may only be reheated and served once.

MONITORING:

1. Use a clean, sanitized, and calibrated probe thermometer.
2. Take internal temperatures to ensure reaching 165° F during reheating.

CORRECTIVE ACTION:

1. Retrain any foodservice employee found not following the procedures in this SOP.
2. Continue reheating food if the internal temperature does not reach the required temperature.

VERIFICATION AND RECORD KEEPING:

Foodservice employees will record temperatures of food items and document corrective actions taken on the [Meal Service Temperature Record](#). The Manager will visually monitor that foodservice employees have taken the required reheating temperatures throughout the day and reviewing the Meal Service Temperature Record at the close of each day. The Coordinator will review temperature logs during their visits. The Meal Service Temperature Records are kept on file for a minimum of one (1) year.