

<i>HACCEuropa.com</i>	STANDARD OPERATING PROCEDURE	<i>Issue: 1</i>	<i>Ref No:</i>
		<i>Issued by:</i>	
	Reheating Potentially Hazardous Foods	<i>Approved by:</i>	
		<i>Issue date:</i>	
		<i>Approval date:</i>	
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SCOPE: This procedure applies to foodservice employees who prepare or serve food.

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

RESPONSIBILITY: It is the responsibility of the management to ensure that the following procedures are adhered to and understood by all relevant personnel and the personnel follow State or local health department requirements.

INSTRUCTIONS:

1. Heat processed ready-to-eat foods from a package or can, such as canned green beans or prepackaged breakfast burritos, to an internal temperature of at least 57 °C for 15 seconds for hot holding.
2. Reheat the following products to 74°C for 15 seconds:
 - Any food that is cooked, cooled, and reheated for hot holding
 - Leftovers reheated for hot holding
 - Products made from leftovers, such as soup
 - Precooked, processed foods that have been previously cooled
3. Reheat food for hot holding in the following manner if using a microwave oven:
 1. Heat processed, ready-to-eat foods from a package or can to at least 57°C for 15 seconds
 2. Heat leftovers to 74°C for 15 seconds
 3. Rotate (or stir) and cover foods while heating
 4. Allow to sit for 2 minutes after heating
4. Reheat all foods rapidly. The total time the temperature of the food is between 5°C and 74°C may not exceed 2 hours.
5. Serve reheated food immediately or transfer to an appropriate hot holding unit.

MONITORING:

1. Use a clean, sanitized, and calibrated probe thermometer.
2. Take at least two internal temperatures from each pan of food.

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CORRECTIVE ACTION:

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

VERIFICATION AND RECORD KEEPING:

1. Employees will record product name, time, the two temperatures/times, and any corrective action taken on the Cooking and Reheating Temperature Log.
2. The manager will verify that employees have taken the required reheating temperatures by visually monitoring employees during the shift and reviewing, initialing, and dating the Cooking and Reheating Temperature Log at the close of each day.

RECORDS APPLIED TO THIS PROCEDURE:

- Cooking and Reheating Temperature Log

DOCUMENTATION RETENTION:

The records applied to this procedure are to be kept on file for a minimum of 3 years.