

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 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 Paragraph 3-401.11(B).



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