

FOOD AND NUTRITION PROCEDURES

Miami-Dade County Public Schools

H11

Subject: **REHEATING FOODS**

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

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

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

INSTRUCTIONS

Train food service employees on using the following procedures. Refer to the [Food and Nutrition Procedure H-6](#).

1. Reheat any food that is cooked, cooled, reheated and/or leftover to 165°F for 15 seconds.
2. Reheat all foods rapidly. The total time the temperature of the food is between 41°F and 165°F may not exceed four (4) hours.
3. Serve reheated food immediately or transfer to an appropriate hot holding unit.
4. Leftovers may only be reheated and served once.

MONITORING

1. Use a clean, sanitized, and calibrated probe thermometer. ([Click to view video](#))
2. Take internal temperatures to ensure reaching 165°F during reheating.

CORRECTIVE ACTION

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

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VERIFICATION AND RECORD KEEPING

Food service employees will record temperatures of food items and document corrective actions taken on the [Meal Service Temperature Record](#). The food service manager/satellite assistant will visually monitor that food service employees have taken the required reheating temperatures throughout the day and reviewing the Meal Service Temperature Record at the close of each day. The food service supervisor will review temperature logs during their visits. The Meal Service Temperature Records are kept on file for a minimum of five (5) years.

For Action By: Principals, Food Service Managers, Satellite Assistants and All Food Service Employees

Refer Questions to: Department of Food and Nutrition

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