

SOP: Reheating Food Temperature Requirements and Checks

This SOP defines the **reheating food temperature requirements and checks** to ensure food safety and prevent foodborne illnesses. It covers the proper temperatures foods must reach during reheating, the methods for accurately checking internal temperatures, documentation procedures, and corrective actions if temperature standards are not met. The goal is to maintain food quality and safety by following standardized reheating protocols.

1. Scope

This SOP covers all reheating procedures for potentially hazardous foods before serving or hot holding in food service operations.

2. Responsibilities

- All food handlers must follow the reheating protocols in this SOP.
- Supervisors are responsible for verifying that procedures are followed and records are completed.

3. Reheating Temperature Requirements

Food Item	Minimum Internal Temperature	Time at Minimum Temperature
Previously Cooked, Refrigerated Foods (General)	165°F (74°C)	For at least 15 seconds
Ready-to-Eat Foods (for hot holding)	135°F (57°C)	Immediate
Sauces, Soups, Gravies	165°F (74°C)	For at least 15 seconds

Note: Foods must reach these temperatures within 2 hours of starting the reheating process.

4. Reheating and Temperature Check Procedure

1. Use only approved and calibrated food thermometers.
2. For each batch of reheated food, insert the thermometer into the thickest part of the product without touching bone, fat, or gristle.
3. Monitor temperature throughout reheating to ensure temperature is reached within 2 hours.
4. Document the temperature in the Reheating Temperature Log.

5. Documentation

- Record the following for each batch of reheated food:
 - Date and time of reheating
 - Food item
 - Final internal temperature reached
 - Initials of staff performing the check
- Retain temperature logs for at least 90 days.

6. Corrective Actions

- If food has not reached the required temperature within 2 hours:
 - Continue reheating until proper temperature is achieved.
 - If temperature cannot be reached, discard the food immediately and document the incident.
- Recalibrate or replace thermometers if inaccurate readings are suspected.

7. References

- FDA Food Code (latest edition)
- State and local health department regulations

8. Revision History

Date	Revision	Description
2024-06	1.0	Initial SOP template issued