

CCP/06: REHEATING OF FOOD

Hazards 1. *Microbiological; germination of spores, growth of bacteria and/or formation of toxins as a result of ineffective reheating*

Controls & critical limits	Monitoring procedure	Frequency	Control sheet	Action required to bring CCP under control & by whom
Food defrosted in controlled environment e.g. 1°C - 5°C	Visual check	Prior to reheating	<i>TM/04: Storage of food</i>	Continue to defrost prior to reheating (FH) Review process for defrosting (LM)
Food reheated > 75°C for 30 seconds	Temperature sample	On completion of reheating	<i>TM/06: Reheating of food</i>	If food does not reach temperature continue to reheat (FH)
Reheat food as rapidly as possible	Visual check	Ad-hoc basis		Review and reinforce reheating control measures (LM)
Food reheated once only	Questioning	Ad-hoc basis		Discard leftovers (FH)

For detailed information on this subject please refer to the following procedures in the 'Food Safety Manual 2019':

- *Section 5: Temperature Monitoring - TM/01: Temperature Monitoring*
- *Section 2: Operational Standards - OS/09: Reheating of food*

Version	Date of issue	Author	Endorsed by
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