

SECTION 2 - OPERATIONAL STANDARDS

OS/09: Reheating of food

1.0 Introduction

- 1.1 Inadequate reheating of food can present a serious risk to food safety. The critical stage of reheating is designed to eliminate or reduce the amounts of bacteria and toxins that may not have been completely destroyed by the initial cooking process.
- 1.2 The fundamental objective is to reheat food immediately prior to service, wherever possible.
- 1.3 As an integral part of the Hazard Analysis system the monitoring of 'reheating' temperatures must be recorded on the appropriate control sheet. Refer to **TM/06: Reheating of food**.

2.0 Reheating of pre-cooked foods

- 2.1 The reheating temperatures of food must be monitored using the appropriate probe thermometer. Refer to **TM/01: Temperature Monitoring and Recording**.
- 2.2 Where food has previously been frozen the product must be thoroughly defrosted prior to reheating.
- 2.3 Where 'wet' dishes are to be reheated then the maximum depth of food must be no greater than 64mm/2½ inches.
- 2.4 The process of reheating must be carried out rapidly to ensure the destruction of potential microorganisms, with food being stirred during the process to prevent 'cold-spots' and to ensure thorough distribution of effective cooking temperatures.
- 2.5 A core temperature of 75°C for 30-seconds must be achieved when reheating food to ensure that food is safe to eat.
- 2.6 Food must only be reheated once only with any left-overs being discarded.

3.0 The use of microwave ovens

- 3.1 If reheating pre-packed foods the manufacturers reheating guidelines must be observed and practiced at all times.
- 3.2 Where manufacturers reheating guidelines stipulate a specific cooking time along with a specific microwave output then this must be followed, however where:
 - the microwave to be used has an output greater than that stipulated on the reheating instructions then the cooking time can be shortened; and
 - where the microwave to be used has an output less than that stipulated on the reheating instructions then the cooking time must be extended.
- 3.3 In any event a suitable time/temperature combination must be calculated to ensure that the process of reheating achieves 75°C for 30-seconds.
- 3.4 Microwaves must only be used for small volumes of food so as to ensure thorough reheating of products.

Version	Date of issue	Author	Endorsed by
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