

# Reheating

Foods that are reheated for hot holding shall be reheated so that all parts of the food reach a temperature of at least 165° F (74° C) for 15 seconds. (Food Code 3-403.11)

## 165° F within 2 hours



### Approved methods:

- On the stove
- In the microwave
- In the oven



### Not approved methods:

- Steam table
- Chafing dishes with sterno