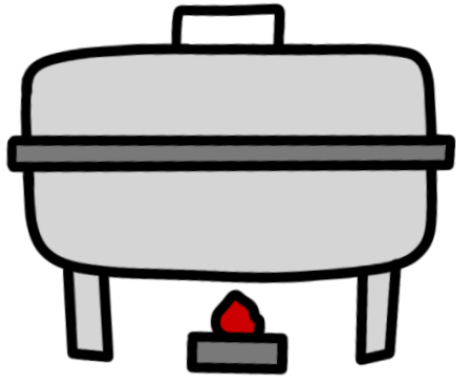


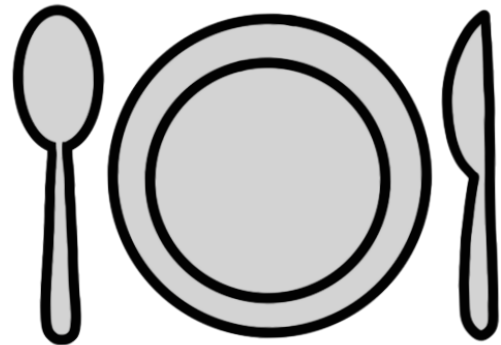
# Reheating Food

Food that has been cooked and cooled has already been in temperature ranges that can support bacteria growth. Follow the below recommendations to further limit times in these temperature ranges.



## Hot Holding

- Heat to 165°F for 15 seconds **within 2 hours**
- Dispose of food if it does not reach 165°F in 2 hours



## Immediate Service

There is no minimum reheat temperature for foods that will be served immediately

**Discard uneaten reheated food.**