



Reheating prepared food

Goal: Ensure food is reheated quickly and thoroughly.

What can go wrong?	What can I do?	How can I check?	What if it is not right?
Food poisoning bacteria can survive if food is not properly reheated	<p>Reheat food thoroughly to kill food poisoning bacteria.</p> <p>Always reheat food until it is hot (75°C or hotter) all the way through.</p> <p>Use cooking time and cooking equipment temperatures to achieve this.</p> <p>Do not use bain-maries to reheat food.</p> <p>Reheat according to the manufacturer's instructions.</p> <p>Only reheat food once and discard any left overs.</p>	<p>Use a probe thermometer to regularly measure the temperature of the thickest part of the food.</p> <p>Check that:</p> <ul style="list-style-type: none"> reheated food is hot (steaming) all the way through liquids bubble rapidly when stirred. 	<p>Increase the reheating time or temperature.</p> <p>Reduce the portion size of food being reheated.</p> <p>Review your reheating method.</p> <p>Adjust recipe cards or equipment settings if necessary.</p> <p>Repair or replace equipment.</p>
Cross-contamination of food through poor personal hygiene or from raw food to reheated food, or allergenic to non-allergenic foods	<p>Follow the instructions in the Preparation section (pages 23–25) to limit risks of contamination.</p> <p>Protect food from cross-contamination by using clean utensils and equipment during any handling.</p>	<p>Regularly look at how food is being reheated.</p>	<p>Throw away food if you suspect it has been contaminated.</p> <p>If non-allergenic food may be contaminated with an allergen, make sure that it is not used in the preparation of food that is intended to be allergen free.</p> <p>If food may include allergens, follow the instructions on pages 47 and 48 about making information available to customers and staff.</p>

