

## Proper Reheating

How you reheat food depends on how you intend to use the food. Follow these guidelines when reheating food:

### Reheating Food for Holding

- You must heat TCS food for hot holding to an internal temperature of 165°F (74°C).
  - Make sure the food reaches this temperature within TWO hours.
- Commercially processed and packaged ready-to-eat food to an internal temperature of at least 135°F (57°C).
  - This includes items such as cheese sticks and deep-fried vegetables.

### Reheating Food for Immediate Service

- Reheat food that will be served immediately to any temperature.
  - Example beef for a beef sandwich.
  - Only if the food was cooked and cooled correctly.