Cooking and Reheating Temperatures

Proper cook temperatures (*left*) and temperatures for other food tasks (*right*) must be reached in order to protect people from getting sick. Always use your thermometer to check temperatures and avoid the Temperature Danger Zone!

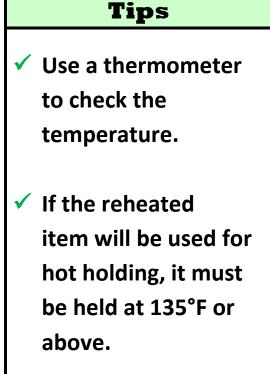| Cook*		Food Tasks
Poultry (chicken, turkey, duck), stuffed meat, stuffed fish, stuffed pasta	**165°F**	Reheating foods prepared onsite Cooking via microwave
Ground meats, ground fish, eggs for later service	**155°F**	
Beef, pork, lamb, veal, fish, shellfish, eggs for immediate service	**145°F**	
Vegetables, fruits, grains, legumes	**135°F**	Temperature Danger Zone 41°F – 135°F — Reheating commercially processed & ready-to-eat foods Hot holding
	41°F	Cold holding

Reheating

Leftover food items must be reheated to **165°F** for **15 seconds**.

Reheat food from 41°F to 165F **within 2 hours**. If it takes longer, it must be thrown away.

Tips

✓ **Use a thermometer to check the temperature.**

✓ **If the reheated item will be used for hot holding, it must be held at 135°F or above.**

✓ **After use, follow safe steps for cooling and storage.**

Reheating Log

Instructions: Date and food item being reheated will be recorded onto the log. Indicate the internal temperature for the food item at completion of the reheating process. A food employee monitoring reheating temperatures will then initial and be verified by a manager.

Reheating: Temperature held for 15 seconds

TCS foods (Time/Temperature Control for Safety foods, or potentially hazardous foods) → 165°F | Foods that are commercially processed & ready-to-eat → 135°F | Fruits, vegetables, grains, legumes → 135°F

Date	Time	Food Item	Internal Temp (°F)	Corrective Action	Employee Initials/ Verified By	
9/1/16	1:20pm	Pork Chop	150	CR	AB	LD

Corrective Action Key: **(CR)** Continue reheating process until proper temperature reached   **(D)** Discard food item & restart process