

# Reheating Ready-to-eat Food

## RETAIL FOOD CODE REFERENCES

### Immediate service

Food source and reheating method	Time and temperature requirements	Code reference
Any ready-to-eat food reheated using any method or equipment and served immediately.	No minimum time or temperature requirements.	4626.0357

### Hot Holding

Food source and reheating method	Minimum time and temperature requirements	Code reference
Made in-house, cooled, and reheated using conventional equipment.	Reheat from 41°F to 165°F within 2 hours.  Hold at 165°F for 15 seconds.	4626.0360 A and D
Made in a food processing plant, opened, reheated and cooled in-house, and reheated using conventional equipment.	Reheat from 41°F to 165°F within 2 hours.  Hold at 165°F for 15 seconds.	4626.0360 A and D
Food source and reheating method	Minimum time and temperature requirements	Code reference
Made in-house, cooled, and reheated using a microwave.	Reheat from 41°F to 165°F within 2 hours.  After reheating, stir product and cover. Leave covered for 2 minutes.	4626.0360 B and D
Made in a food processing plant, opened, reheated and cooled in-house, and reheated using	Reheat from 41°F or ambient temperature to 135°F within 2 hours.	4626.0360 C and D

conventional equipment or microwave.		
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## Cooking roasts for Hot holding

Food source and reheating method	Minimum time and temperature options	Code reference
Unsliced portions of meat roasts that are cooked as specified in part 4626.0340, item B, and reheated in a still dry, convection, or high humidity oven. Whole meat roasts include: <ul style="list-style-type: none"> <li>• Beef</li> <li>• Corned beef</li> <li>• Lamb</li> <li>• Pork</li> <li>• Cured pork roasts such as ham</li> </ul>	130°F for 112 minutes 131°F for 89 minutes 133°F for 56 minutes 135°F for 36 minutes 136°F for 28 minutes 138°F for 18 minutes 140°F for 12 minutes 142°F for 8 minutes 144°F for 5 minutes 145°F for 4 minutes 147°F for 134 seconds 149°F for 85 seconds 151°F for 54 seconds 153°F for 34 seconds 155°F for 22 seconds 157°F for 14 seconds 158°F for 0 seconds	4626.0340 B

