

**ACTIVE MANAGERIAL CONTROL POLICY:  
REHEATING SAMPLE LANGUAGE**

**Why this is important:** When food is held, cooled, and reheated in a food establishment, there is an increased risk from contamination caused by personnel, equipment, procedures, or other factors. If food is held at improper temperatures for enough time, pathogens have the opportunity to multiply to dangerous numbers. Proper reheating provides a major degree of assurance that pathogens will be eliminated.

<b>Who does this apply to:</b>	<i>Example(s):</i> All food employees are responsible for reheating of TCS foods; Hot prep food employees are responsible for reheating of TCS foods; Shift managers are responsible for reheating of TCS foods, etc.
<b>When will this be performed:</b>	<i>Example(s):</i> Reheating of TCS foods occurs prior to lunch service (11am-2pm) and dinner service (5pm-10pm); Reheating of TCS foods occurs during all food preparation and operational hours as needed...etc.
<b>Where does this take place:</b>	<i>Example(s):</i> Reheating of TCS foods is performed in the following equipment: Griddle, Stove, Charbroiler, Salamander, Microwave, Fryer, Convection Oven, etc.
<b>How is this completed:</b>	<i>Example(s):</i> All foods made in-house and cooled shall be rapidly reheated to at least 165F for 15 seconds prior to placing food into a hot holding unit. The reheating process shall not take longer than 2 hours and staff must take an internal food temperature, using a probe thermometer, to ensure the food has reached the minimum required temperature, etc.
<b>Corrective Action:</b>	<i>Example(s):</i> Staff shall use probe thermometers to ensure food has met the minimum time/temperature requirements. Food shall not be removed from the heating source until the requirement is met. If needed, staff shall break up the food into smaller pans to ensure the food is rapidly reheated. If food has not met the minimum requirements within 2 hours, the food shall be discarded and a new batch prepared, etc.
<b>Monitoring Steps:</b>	<i>Example(s):</i> Staff will enter all final reheating temperatures and comments into the kitchen reheating log sheet. Any corrective actions will also be entered on the log sheet; Kitchen managers will review and evaluate log sheets daily to ensure sufficient time/temperature levels have been met, etc.
<b>Training of Staff:</b>	<i>Example(s):</i> Food employees are required to read these food safety system procedures when they are hired. The kitchen manager then demonstrates the procedures for all employees; refresher training is provided through daily/weekly discussions.
<b>Verification of Policy:</b>	<i>Example(s):</i> The manager on duty spot checks the probe thermometers to ensure they are calibrated properly; the Person in Charge (PIC) reviews logs and spot checks TCS food temperatures using a clean, calibrated thermometer. If violations of the procedure are repeated, modifications to the training protocol or monitoring steps will be made based on observations and this procedure will be updated accordingly.