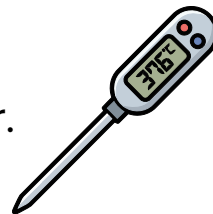


Re - heating Foods

If you are reheating potentially hazardous food (i.e sauces, gravies, stews, rice or pasta) to hot hold, you must heat it quickly to 60°C or hotter.

Tips for heating food quickly

- Use a microwave, oven or stove top to rapidly reheat it to at **least 60°C**, before transferring to hot-holding equipment.
- Bain maries, pie warmers or other equipment **are not** designed to reheat foods - this is likely to take too long or not heat the food enough to keep it safe.
- Avoid reheating potentially hazardous food more than once, so it doesn't go through multiple warming periods.
- Check temperature with a clean and sanitised probe thermometer.



Scan the QR code for more information

