

Proper Reheating Temperatures for Hot Holding

Reheat all items within 2 hours:

Previously Cooled Foods (165°F):

examples: pan of lasagna, rack of ribs, soups



Commercially Processed Foods (135°F):

examples: frozen meatballs, pre-cooked sausages, frozen soup



Remember to:

- Stir food while reheating
- Use proper cooking unit, not a steam table

Temperaturas de Recalentamiento Adecuadas Para Mantener Caliente

Recaliente todo dentro de 2 horas:

Alimentos previamente enfriados (165°F):

ejemplos: sartén de lasaña, costillar de costillas, sopas



Alimentos Comercialmente Procesados (135°F):

ejemplos: albóndigas congeladas, salchichas precocinadas, sopa congelada



Recuerde de:

- Revolver la comida durante el recalentamiento
- Usar un aparato adecuado, no una mesa de vapor