Reheating for Hot Holding

Foods that are cooked, cooled, and reheated for hot holding:
(such as soup, chili, and meatballs)
Reheat so that all parts of the food reach 165°F for 15 seconds

Foods reheated in the microwave oven for hot holding:
Reheat so that all parts of the food reach 165°F. Make sure food is rotated or stirred, covered, and allowed to stand covered for 2 minutes after reheating.

**Reheat process cannot exceed 2 hours**

Commercially processed foods:
(such as canned beans, cheese sauce, and canned soup)
Heat to 135°F for hot holding

**Heating time cannot exceed 2 hours**

Reheat for immediate service
Cooked and cooled food that is prepared for immediate service in response to an individual consumer order may be served at any temperature.