

**4626.0360 REHEATING FOR HOT HOLDING. 3-403.11**

A. Except as specified in items B, C, and E, TCS food that is cooked, cooled, and reheated for hot holding must be reheated so that all parts of the food reach a temperature of at least 165 degrees F (74 degrees C) for 15 seconds.<sub>p1</sub>

B. Except as specified in item C, TCS food reheated in a microwave oven for hot holding must be reheated so that all parts of the food reach a temperature of at least 165 degrees F (74 degrees C) and the food is rotated or stirred, covered, and allowed to stand covered for 2 minutes after reheating.<sub>p1</sub>

C. Ready-to-eat TCS food that has been commercially processed, and packaged in a food processing plant that is inspected by the food regulatory authority that has jurisdiction over the plant, must be heated to a temperature of at least 135 degrees F (57 degrees C) when being reheated for hot holding.<sub>p1</sub>

D. Reheating for hot holding as specified in items A to C must be done rapidly and the time the food is between 41 degrees F (5 degrees C) and the temperatures specified in items A to C must not exceed 2 hours.<sub>p1</sub>

E. Remaining unsliced portions of meat roasts that are cooked as specified in part 4626.0340, item B, may be reheated for hot holding using the oven parameters and minimum time and temperature conditions specified in part 4626.0340, item B.

**Statutory Authority:** *MS s 31.101; 31.11; 144.05; 144.07; 144.08; 144.12; 157.011*

**History:** *23 SR 519; 43 SR 295*

**Published Electronically:** *January 2, 2019*