



SAFE METHOD:

REHEATING



It is very important to reheat food properly to kill harmful bacteria that may have grown since the food was cooked.

SAFETY POINT	WHY?
<p>Make sure you use equipment that reheats or cooks food effectively and follow the equipment manufacturer's instructions.</p> <p>Check equipment regularly to make sure it is working properly.</p>	<p>If equipment is not suitable for reheating, or is not used properly, the food might not get hot enough to kill bacteria.</p>  
<p>Preheat equipment such as ovens and grills before reheating.</p>	<p>Food will take longer to reheat if you use equipment before it has preheated. This means that recommended reheating times in recipes or manufacturer's instructions might not be long enough.</p>
<p>If you are reheating food in a microwave, follow the product manufacturer's instructions, including advice on standing and stirring.</p> <p>If you use a microwave to reheat food that you have cooked yourself, you should stir it while reheating.</p>	<p>The manufacturer has tested their instructions to make sure that products will be properly reheated. Standing and stirring are part of the process of cooking or reheating in a microwave and help make sure the food is the same temperature all the way through.</p> <p>When food is microwaved, it can be very hot at the edges and still be cold in the centre – stirring helps to prevent this.</p>
<p>Serve reheated food immediately, unless it is going straight into hot holding.</p>	<p>If food is not served immediately, the temperature will drop and harmful bacteria could grow.</p> 

THINK TWICE!

Remember, reheating means cooking again, not just warming up. Always reheat food thoroughly until it reaches a safe temperature in the centre (see 'Prove It' in 'Cooking Safely'). You should only reheat once. Do not put food into hot holding without reheating it properly first.



CHECK IT

Check dishes reach a safe temperature in the centre (see 'Prove it' in 'Cooking Safely'). When checking microwaved foods, test in a number of different areas in case of cold spots.



YOUR CHECK

If you use a different check, you will need to prove that it is safe. See the 'Prove it' safe method in the Management section. Give details of your check here:

TYPES OF DISH

WHAT TO DO IF THINGS GO WRONG



- If reheated food is not hot enough, and the equipment seems to be working, reheat the dish for longer, then test it again.
- Speed up the reheating process by using smaller portions.

HOW TO STOP THIS HAPPENING AGAIN

- Check that your equipment is working correctly.
- Review your reheating method – you may need to increase the time and/or temperature, use different equipment, or change the size of portions.
- Train staff again on this safe method.
- Improve staff supervision.

Write down what went wrong and what you did about it in your diary.

