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| ***Reheating*** |  | **3-403.11 Reheating for Hot Holding.**   1. Except as specified under ¶¶ (B) and (C) and in ¶ (E) of this   section, potentially hazardous food (time/temperature control for safety food) that is cooked, cooled, and reheated for hot holding shall be reheated so that all parts of the food reach a temperature of at least 74oC (165oF) for 15 seconds. P |
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|  |  | 1. Except as specified under ¶ (C) of this section, potentially   hazardous food (time/temperature control for safety food) reheated in a microwave oven for hot holding shall be reheated so that all parts of the food reach a temperature of at least 74oC (165oF) and the food is rotated or stirred, covered, and allowed to stand covered for 2 minutes after reheating. P |
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|  |  | 1. Ready-to-eat food taken from a commercially processed,   hermetically sealed container, or from an intact package from a food processing plant that is inspected by the food regulatory authority that has jurisdiction over the plant, shall be heated to a temperature of at least 57oC (135oF) for hot holding. P |
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|  |  | (D) Reheating for hot holding as specified under Paragraphs (A) through (C) of this section shall be completed within 2 hours and the time the food is between 5ºC (41°F) or 7°C (45°F) and the temperatures specified under Paragraphs (A) through (C) of this section may not exceed 2 hours. P |
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|  |  | (E) *Remaining unsliced portions of meat roasts that are cooked as specified under ¶ 3‑401.11(B) may be reheated for hot holding using the oven parameters and minimum time and temperature conditions specified under ¶ 3‑401.11(B).* |