

REHEAT COOKED-&-COOLED FOODS TO 165°F, AND **REHEAT COMMERCIALLY** PACKAGED FOODS TO 135°F





EVERYONE WORKING WITH TCS FOOD



WHERE?



COOKING AND REHEATING EQUIPMENT

HOW?



RAPIDLY REHEAT FOOD ITEMS WITHIN 2 HOURS. MONITOR / **LOG FOOD TEMPERATURES**

CORRECTION?



CONTINUE REHEATING OR DISCARD FOOD

REHEATING FOR HOT-HOLDING PROCEDURE ESSENTIALS

Public Health

