

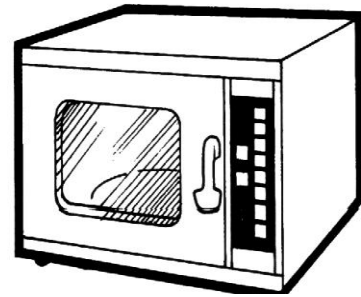
REQUIRED REHEATING & HOT HOLDING TEMPERATURES

REHEATING (165° F or greater)



RAPIDLY REHEAT FOODS TO 165° F or greater within two hours before serving or placing on a steam table.

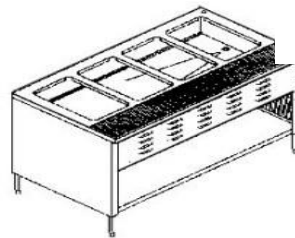
When reheating in a microwave oven, stir and turn foods, cover, and allow to stand for two minutes after reheating.



HOT HOLDING (135° F or greater)

Maintain food temperatures of **135°F** or greater at all times.

Do not reheat in steam tables, warmers, or other hot-holding equipment.



Don't hold foods out at room temperature! Hold hot foods at 135°F or higher or cold foods at 41°F or below.

ALWAYS USE THERMOMETERS TO CHECK TEMPERATURES



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