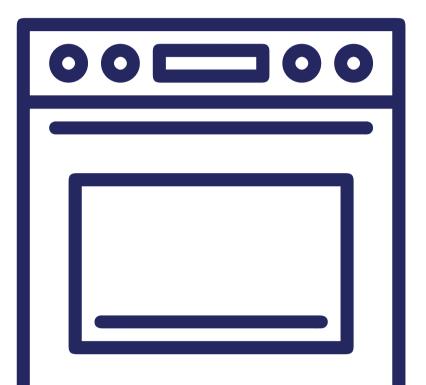
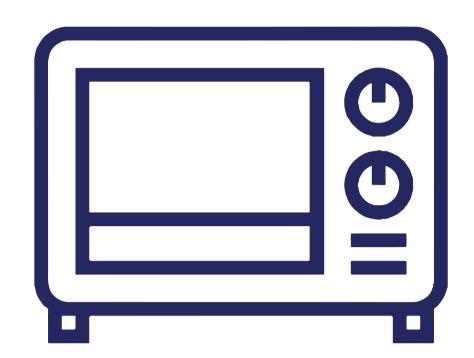
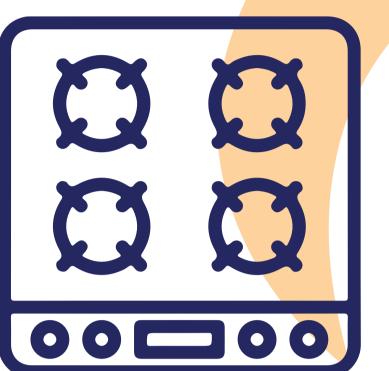
Food reheating

Reheat foods to an internal temperature of 74 °C for at least 15 seconds to ensure food safety.

Use the following equipment for reheating foods:









Keep foods safe by following these rules when reheating foods:

1 Reheat foods immediately after removing them from the refrigerator.



Reheat foods to the correct internal temperature.



Use a calibrated food thermometer to measure the current temperature.



5 Serve the reheated foods immediately.

O Use the proper equipment for reheating foods.

7 Do not overload reheating equipment.



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