

## REHEATING READY-TO-EAT FOOD

### RETAIL FOOD CODE REFERENCES

This reference document helps state and local regulatory agencies and their staff identify and cite violations of Minnesota Rules, chapter 4626 related to reheating ready-to-eat time/temperature control for safety food (TCS) appropriately and consistently. If you have questions, please contact your supervisor.

**Table 1: Immediate service**

Food source and reheating method	Time and temperature requirements	Code reference
Any ready-to-eat food reheated using any method or equipment and served immediately.	<ul style="list-style-type: none"> <li>▪ No minimum time or temperature requirements.</li> </ul>	4626.0357

**Table 2: Hot holding**

Food source and reheating method	Minimum time and temperature requirements	Code reference
Made in-house, cooled, and reheated using conventional equipment.	<ul style="list-style-type: none"> <li>▪ Reheat from 41°F to 165°F within 2 hours.</li> <li>▪ Hold at 165°F for 15 seconds.</li> </ul>	4626.0360 A and D
Made in a food processing plant, opened, reheated and cooled in-house, and reheated using conventional equipment.	<ul style="list-style-type: none"> <li>▪ Reheat from 41°F to 165°F within 2 hours.</li> <li>▪ Hold at 165°F for 15 seconds.</li> </ul>	4626.0360 A and D
Made in-house, cooled, and reheated using a microwave.	<ul style="list-style-type: none"> <li>▪ Reheat from 41°F to 165°F within 2 hours.</li> <li>▪ After reheating, stir product and cover. Leave covered for 2 minutes.</li> </ul>	4626.0360 B and D

Food source and reheating method	Minimum time and temperature requirements	Code reference
Made in a food processing plant, opened, and reheated using conventional equipment or microwave.	<ul style="list-style-type: none"> <li>▪ Reheat from 41°F or ambient temperature to 135°F within 2 hours.</li> </ul>	4626.0360 C and D

**Table 3: Cooked roasts for hot holding**

Food and reheating method	Minimum time and temperature options	Code reference
<p>Un sliced portions of meat roasts that are cooked as specified in part 4626.0340, item B, and reheated in a still dry, convection, or high humidity oven.</p> <p>Whole meat roasts include:</p> <ul style="list-style-type: none"> <li>▪ Beef</li> <li>▪ Corned beef</li> <li>▪ Lamb</li> <li>▪ Pork</li> <li>▪ Cured pork roasts such as ham</li> </ul>	<ul style="list-style-type: none"> <li>▪ 130°F for 112 minutes</li> <li>▪ 131°F for 89 minutes</li> <li>▪ 133°F for 56 minutes</li> <li>▪ 135°F for 36 minutes</li> <li>▪ 136°F for 28 minutes</li> <li>▪ 138°F for 18 minutes</li> <li>▪ 140°F for 12 minutes</li> <li>▪ 142°F for 8 minutes</li> <li>▪ 144°F for 5 minutes</li> <li>▪ 145°F for 4 minutes</li> <li>▪ 147°F for 134 seconds</li> <li>▪ 149°F for 85 seconds</li> <li>▪ 151°F for 54 seconds</li> <li>▪ 153°F for 34 seconds</li> <li>▪ 155°F for 22 seconds</li> <li>▪ 157°F for 14 seconds</li> <li>▪ 158°F for 0 seconds</li> </ul>	4626.0340 B