

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"> No minimum time or temperature requirements. 	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"> Reheat from 41°F to 165°F within 2 hours. Hold at 165°F for 15 seconds. 	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"> Reheat from 41°F to 165°F within 2 hours. Hold at 165°F for 15 seconds. 	4626.0360 A and D
Made in-house, cooled, and reheated using a microwave.	<ul style="list-style-type: none"> Reheat from 41°F to 165°F within 2 hours. After reheating, stir product and cover. Leave covered for 2 minutes. 	4626.0360 B and D

REHEATING READY-TO-EAT FOOD

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"> ▪ Reheat from 41°F or ambient temperature to 135°F within 2 hours. 	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"> ▪ Beef ▪ Corned beef ▪ Lamb ▪ Pork ▪ Cured pork roasts such as ham 	<ul style="list-style-type: none"> ▪ 130°F for 112 minutes ▪ 131°F for 89 minutes ▪ 133°F for 56 minutes ▪ 135°F for 36 minutes ▪ 136°F for 28 minutes ▪ 138°F for 18 minutes ▪ 140°F for 12 minutes ▪ 142°F for 8 minutes ▪ 144°F for 5 minutes ▪ 145°F for 4 minutes ▪ 147°F for 134 seconds ▪ 149°F for 85 seconds ▪ 151°F for 54 seconds ▪ 153°F for 34 seconds ▪ 155°F for 22 seconds ▪ 157°F for 14 seconds ▪ 158°F for 0 seconds 	4626.0340 B

Resources

[Minnesota Department of Health Food Business Safety
\(www.health.state.mn.us/foodbizsafety\)](http://www.health.state.mn.us/foodbizsafety)

Minnesota Department of Health
Food, Pools, and Lodging Services
PO Box 64975
St. Paul, MN 55164-0975
651-201-4500
health.foodlodging@state.mn.us
www.health.state.mn.us

Minnesota Department of Agriculture
Food and Feed Safety Division
625 Robert Street N
St. Paul, MN 55155-2538
651-201-6027
MDA.FFSD.Info@state.mn.us
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