

REHEATING REDUCED OXYGEN PACKAGED FOODS

PURPOSE: To prevent foodborne illness by ensuring that all Reduced Oxygen Packaged (ROP) foods are reheated to the appropriate internal temperature.

SCOPE: This procedure applies to foodservice employees who prepare or serve ROP food.

KEY WORDS: Cross-Contamination, Temperatures, Reheating, Reduced Oxygen Packaging (ROP), Hot Holding

INSTRUCTIONS:

1. Train foodservice employees on using the procedures in this SOP. Refer to the Using and Calibrating Thermometers SOP.
2. Follow all Southern Nevada Health District regulations.
3. Reheat ROP food that is cooked, cooled, and reheated for hot holding to _____ °F for _____.
4. Reheat all foods rapidly. If reheating to 165°F, the total time the temperature of the ROP food is between 41 °F and 165 °F may not exceed 2 hours.
5. Serve reheated ROP food immediately or transfer to an appropriate hot holding unit.

MONITORING:

1. Use a clean, sanitized, and calibrated probe thermometer, preferably a thermocouple.
2. Temperature monitoring of reheated ROP food will take place by:

CORRECTIVE ACTION:

1. Retrain any foodservice employee found not following the procedures in this SOP.
2. If reheated ROP food is not at correct temperature:

VERIFICATION AND RECORD KEEPING:

Foodservice employees will record product name, time(s), temperature(s), and any corrective action taken on the _____. _____ will verify that foodservice employees have taken the required reheating temperatures by visually monitoring foodservice employees during the shift and

SOP for Reheating ROP Foods, continued

reviewing and initialing the _____ at _____. The _____ are kept on file for a minimum of _____.

DATE IMPLEMENTED: _____ **BY:** _____

DATE REVIEWED: _____ **BY:** _____

DATE REVISED: _____ **BY:** _____