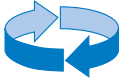


REHEATING

<p>HAZARD(S) AT CCP(S)</p> <p>What can go wrong?</p>	<p>CONTROL MEASURES AND CRITICAL LIMITS</p> <p>What action has to be taken to effectively reduce or get rid of the hazard? What are the critical limits?</p>	<p>MONITORING AND RECORDING</p> <p>How are the control measures checked and recorded?</p>	<p>CORRECTIVE ACTION</p> <p>What should be done if the control measure fails and / or critical limits are not met?</p>
<p>Survival of Harmful Bacteria</p> <p>Cooked/ready-to-eat foods</p>	<p>Reheat food to a temperature that will discourage the growth of harmful bacteria</p>	<p>Check that specified reheating temperature is reached OR Follow an 'Established Reheating Practice' (TIME/TEMPERATURE FORMULA) with occasional temperature checks (refer to your Temperature Control House Rules for guidance)</p>	<ul style="list-style-type: none"> • Continue heating until your specified reheating temperature is reached • Review staff training
	<p>What you need to do: Keep to your Temperature Control House Rules</p>	<p>What you need to do: Complete Hot Temperature Record</p>	<p>What you need to do: Refer to your Training and Temperature Control House Rules</p>

TO BE NOTED - IT IS RECOMMENDED THAT THE FINISHED DISH IS NOT REHEATED MORE THAN ONCE



House Rules References
Training and Temperature Control