

Safe method:

## Cooking again (reheating)

If you are cooking food that has been cooked before, e.g. adding cooked chicken to a biryani, it is very important to do this properly to kill any harmful bacteria.



### Safety point

Make sure you use equipment that reheats food effectively and follow the equipment manufacturer's instructions.

### Why?

If equipment is not suitable for reheating, or it is not used properly, the food might not get hot enough to kill bacteria.



Preheat equipment such as tandoor ovens and grills before reheating.

Food will take longer to get hot if you use equipment before it has preheated. This means that recommended reheating/cooking times in recipes or manufacturer's instructions might not be long enough.

If you use a microwave to reheat food that you have cooked, it is a good idea to stir it while reheating.

When food is microwaved, it can be very hot at the edges and still be cold in the centre – stirring helps to prevent this.

Serve hot food immediately, or put it straight into hot holding.

If food is not served immediately, the temperature will drop and harmful bacteria could grow.



### Think twice!

Do not reheat food unless it has been chilled down safely and kept in the fridge until you need it. See the 'Chilling down hot food' safe method in the Chilling section.

Always reheat food until it is very hot (steaming) all the way through (you should only do this once).

## Check it

Check that reheated food is very hot (steaming) all the way through.



## Your check

If you use a different check, you will need to prove that it is safe. See the 'Prove it' safe method in the Management section. Give details of your check here:

## Types of dish

## What to do if things go wrong

- If the equipment seems to be working, reheat the food and test it again.
- Speed up the reheating process by using smaller portions.

## How to stop this happening again

- Check your equipment is working correctly.
- Review your reheating method – you may need to increase the time and/or temperature, use different equipment or change the size of portions.
- Train staff again on this safe method.
- Improve staff supervision.



**Write down what went wrong and what you did about it in your diary.**

