

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	WHY?
<p>Make sure you use equipment that reheats / cooks food effectively and follow the equipment manufacturer's instructions.</p> <p>Check equipment regularly to make sure it is working properly.</p>	<p>If equipment is not suitable for reheating, or is not used properly, the food might not get hot enough to kill bacteria.</p> 
<p>Preheat equipment such as tandoor ovens and grills before reheating.</p>	<p>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.</p>
<p>If you are reheating food in a microwave, follow the product manufacturer's instructions, including advice on standing and stirring.</p> <p>If you use a microwave to reheat food that you have cooked, it is a good idea to stir it while reheating.</p>	<p>The manufacturer has tested its instructions to make sure that products will be properly reheated. Standing and stirring are part of the process of cooking / reheating in a microwave and help make sure the food is the same temperature all the way through.</p> <p>When food is microwaved, it can be very hot at the edges and still be cold in the centre – stirring helps to prevent this.</p>
<p>Serve hot food immediately, or put it straight into hot holding.</p>	<p>If food is not served immediately, the temperature will drop and harmful bacteria could grow.</p> 

THINK TWICE!

Remember, reheating means cooking again, not just warming up. Always reheat food thoroughly until it reaches a safe temperature in the centre (see 'Prove It' in 'Cooking Safely'). You should only reheat once. Do not put food into hot holding without reheating it properly first.



CHECK IT

Check dishes reach a safe temperature in the centre (see 'Prove it' in 'Cooking Safely'). When checking microwaved foods, test in a number of different areas in case of cold spots.



YOUR CHECK

TYPES OF DISH

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:

WHAT TO DO IF THINGS GO WRONG

HOW TO STOP THIS HAPPENING AGAIN

- If reheated food is not hot enough, and the equipment seems to be working, reheat the dish for longer then test it again.
- Speed up the reheating process by using smaller portions.

- 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.

