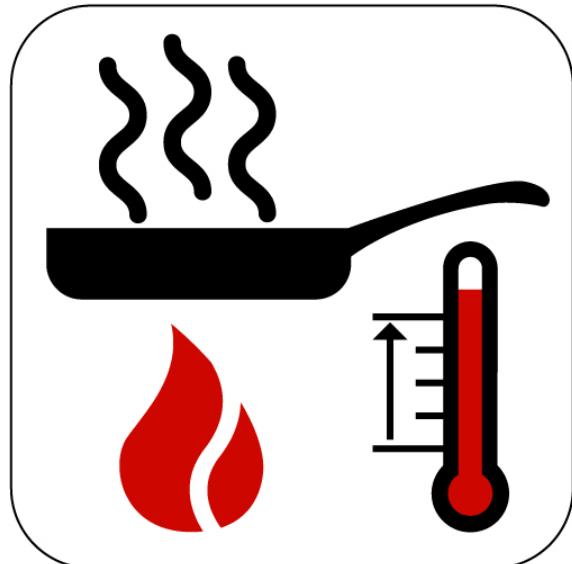


Proper Reheating

Reheating for Hot Holding

- Reheat to a minimum 165°F
- Rapidly reheat to not exceed two hours
- Use conventional equipment to reheat rapidly before placing in warmer
- Avoid using warmers or units not designed for cooking to prevent time temperature abuse.



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