



## Reheating foods temperature control

### Reheating previously cooked and cooled potentially hazardous food

Potentially hazardous food must be reheated rapidly to 60°C or hotter. Ideally, you should aim to reheat food to 60°C within a maximum of two hours to minimise the amount of time that food is at temperatures that promote the growth of bacteria.

This requirement applies only to potentially hazardous food that you want to hold hot, for example, on your stove or in a food display unit. It does not apply to food you reheat to serve to customers for immediate consumption, for example, in a restaurant or a take away shop.

### How can a business comply with the temperature control requirements?

The simplest way to meet the requirements is to ensure that potentially hazardous food is received, stored, displayed or transported either very cold (5°C or colder) or very hot (60°C or hotter). Potentially hazardous food should also be cooled and reheated quickly and prepared in as short a time as possible.

If for some reason you do not wish to, or are unable to store, display or transport food at 5°C or colder, or at 60°C or hotter, or meet the cooling and reheating time and temperature requirements, you must be able to show that you have a safe alternative system in place.

### Where do I go for more information?

- Restaurant and Catering Queensland  
PO Box 101  
Royal Brisbane Hospital  
QLD 4029  
Telephone: 07 3252 8880  
Facsimile: 07 3252 7554

Email:  
[rcqld@restaurantcater.asn.au](mailto:rcqld@restaurantcater.asn.au)

Web Site:  
[www.restaurantcater.asn.au](http://www.restaurantcater.asn.au)

or contact the Environmental Health Officer from your local government



Queensland  
Government  
Queensland Health



LOCAL GOVERNMENT  
ASSOCIATION  
OF QUEENSLAND INC.



Australian  
Institute of  
Environmental  
Health

*A joint initiative between Restaurant and Catering Queensland, Queensland Health, Local Government Association of Queensland and the Australian Institute of Environmental Health to assist the food service industry produce safe food.*