

Hot all the way through

75°C

for at least 30 seconds

Practical core-temperature target

82°C

minimum in Scotland

Normal reheating requirement

01 Reheat quickly and thoroughly

Use equipment designed for reheating. Preheat it and follow the food and equipment instructions.

02 Check the coldest point

Clean and disinfect the probe. Test the thickest part and more than one place in a large dish.

03 Serve promptly or hold hot

Keep hot-held food at 63°C or above. Reheat a finished dish only once.

Microwaves: stir or turn food and follow standing times. A documented safe equivalent may be used; Scottish exceptions apply where 82°C would spoil the food.