

Re-Heating Food Policy

The purpose of this policy is to ensure any meal that requires re-heating is done so in the correct manner.

Firstly, any staff handling food whether serving or cooking must have completed their level 2 food hygiene training.

Staff must ensure they are following the manufacturer's instructions on any equipment used for re-heating, and food that is being reheated in a microwave must be stirred well before testing the temperature as it can cause 'hotspots', always check the centre of the dish to ensure it is heated right through.

Meals can only be reheated once. Once a meal has been thawed it cannot be re-frozen and must be heated to temperature. All meals being re-heated must reach a temperature of 75°C or above.

When checking the temperature of any meal that has been re-heated be sure to probe the centre or thickest point of the food to ensure it has reached the correct temperature all the way through.

- Please note - if the food is too hot to serve to children, it must **never** be blown as this spreads infection.
- Rice must **never** be re-heated it must be served as soon as it is cooked.
- Any food is **not** to be left out for longer than 90 minutes.

Re-heating record sheets can be found in the kitchen and need to be completed with the appropriate information for every meal that is reheated.

It is imperative that frozen food should be thoroughly defrosted before reheating. The safest way to do this is to leave it in the fridge overnight or use the defrost setting on the microwave. (NHS)

When reheating food, food must be steaming hot all the way through and then cooled before giving to a child.

This policy was implemented by Springboard Management Team: please note all policies and procedures will be reviewed on a yearly basis, unless there is a need to implement changes prior. Please note any updates and changes will be forwarded by email.

Date: 01.09.2023