



Properly Reheating Foods

These meals have been prepared especially for you. Care has been taken to insure the best quality and safety before cold storage. In order to keep that quality and make sure the food remains safe, please follow these guidelines.

- Heat leftovers and precooked food to at least 165°F. Food should be hot to the touch and steaming.
- Cover foods to hold in moisture and provide even heating.
- Serve reheated foods immediately
- Reheat foods as rapidly as possible.
- Rotate or stir foods once or twice during cooking.
- Never reheat foods more than once.