Reheating Training Essentials

Teach
- Use Reliable Trainers
- Use Your Policies
- Use Visual & Verbal Tools

Demonstrate
- Be Interactive
- Show How to Use A Thermometer
- Show Both Food & Equipment Monitoring

Practice
- Quiz Your Staff
- Remind Your Staff
- Do They Know the Correct Steps for Reheating?

Use Reliable Trainers
Use Your Policies
Use Visual & Verbal Tools

Food Safety
165°F w/ 2 Hours
Use Posters & Other Visual Reminders