

2022

# Food Code

U.S. Food and Drug Administration



U.S. Department of Health and Human Services  
U.S. Food and Drug Administration  
U.S. Public Health Service  
College Park, MD 20740

**Chart 4-B Summary Chart for Minimum Food Temperatures and Holding Times Required by Chapter 3 for Reheating Foods for Hot Holding**

Food	Minimum Temperature	Minimum Holding Time at the Specified Temperature	Maximum Time to Reach Minimum Temperature
¶ 3-403.11(A) and (D) Food that is cooked, cooled, and reheated	74°C (165°F)	15 seconds	2 hours
¶ 3-403.11(B) and (D) Food that is reheated in a microwave oven	74°C (165°F)	and hold for 2 minutes after reheating	2 hours
¶ 3-403.11(C) and (D) Food that is taken from a commercially processed, hermetically sealed container or intact package	57°C (135°F)	No time specified	2 hours
<p><b><u>Roasts: Option A</u></b> ¶ 3-403.11(E) Unsliced portions of meat roasts cooked as specified under ¶ 3-401.11(B)</p>	Same oven parameters and minimum time and temperature conditions as specified under ¶ 3-401.11(B)	Same oven parameters and minimum time and temperature conditions as specified under ¶ 3-401.11(B)	Not applicable
<p><b><u>Roasts: Option B</u></b> ¶ 3-403.11(E) Unsliced portions of meat roasts cooked as specified under ¶ 3-403.11(A)</p>	74°C (165°F)	15 seconds	2 hours