

Heating and Safe Food Handling

Main Course Proteins

Our proteins are served in microwavable containers. Heat in their original containers with lids on.

Norteño BBQ

Chile Verde

Polenta Casserole

With Chicken, Beef or Pork:

Heat in microwave on high for 3 minutes, stir, then heat for an additional 3 minutes.

With Adobo Tofu:

Heat in microwave on high for 2 minutes, stir, then heat for an additional 2 minutes.

Note: The Norteño BBQ and Chile Verde can be heated on the stove top in a saucepot. Just add ½ cup water to the saucepot and bring to a rolling boil for a few minutes.

Sides

Our sides are served in microwavable containers. Heat in their original containers with lids on.

Aqui Rice and Jasmine Rice

Add ¼ cup of water to container, close lid and heat on high for 3-4 minutes.

Pinto Beans and Black Beans

Add ½ cup of water to container, close lid and heat on high for 5 minutes. (For stove top heating, add 1 ½ cup water and bring to a rolling boil for a few minutes).

Grilled Polenta

Heat in microwave on high for 3 minutes.

Serving Prepared Foods Safely

Keep hot foods hot!

Hold hot cooked foods between 140°F and 165°F until serving time. Harmful bacteria can grow rapidly below 140°F. When food is cooked to temperatures of 165°F and 212°F, most food-poisoning bacteria is killed. The higher the heat, the less time it takes to kill bacteria.

Keep cold foods cold!

Cold food should be held at 40°F or colder. Harmful bacteria can multiply quickly above 40°F. Cold temperatures keep most harmful bacteria from growing and multiplying. Freezing at 0°F prevents additional bacteria growth.

Follow the 2 Hour Rule

The absolute maximum time for leaving prepared foods at room temperature is 2 hours - including time for preparing, serving and eating. Discard any perishable foods left at room temperature longer than 2 hours. If you are eating outdoors at a picnic or cookout where temperatures are over 90°F, discard foods after 1 hour.

Heating It Up

You need to take care in heating up your food. Using an oven, microwave or stove top, heat foods thoroughly to 165°F, until hot and steaming. Bring sauces to a rolling boil. If heating in a microwave oven, cover food and rotate dish so it heats evenly. Inadequate heating in the microwave can contribute to illnesses. Consult your microwave owner's manual for complete instructions.

Entertaining Safely

Keep hot foods at 140°F or warmer by using chafing dishes, slow cookers and warming trays.

Keep cold foods at 40°F or colder by nesting dishes in bowls of ice. You may also use small serving trays and replace them often.

Make sure there are plenty of serving utensils to help your guests serve themselves without mixing foods from different dishes.

Be sure to provide a serving spoon and plates for dips and salsas. Placing chips and dips at opposite ends of the buffet table may also help to discourage "double-dipping."

Keeping It Fresh

While it is admirable to not waste good food, be careful to avoid food-borne illness in the process. When in doubt, throw it out.

