

red rabbit Food Safety & Serving Guide

Now that I have it, how do I heat it!

In order to preserve the freshness of Red Rabbit meals and serve them at the correct temperature, please refer to our **Food Safety and Serving Guide** below.

Food Safety

For all food delivered cold, perishable items must be refrigerated immediately upon receipt of items. This includes but is not limited to all beef, poultry, dairy and fruit items. Our freshly baked items do not need to be refrigerated. To maintain proper refrigeration, food must be held at a temperature of 40 degrees Fahrenheit or less.

Reheating

All hot items in aluminium packaging can be reheated in the original container. All items in plastic packaging should be placed in oven safe containers for reheating. Our items may be heated in a conventional oven or convection oven, or a holding unit that reaches up to at least 325 degrees Fahrenheit. All food items need to reach 165 degrees Fahrenheit or more as measured with a food thermometer.

Key rules to follow:

- Ensure food container is covered tightly
- Heat up food to 165°F
- Stir food and check food temperature in several places

Suggested Times and Temperatures for Reheating Food

Food Item	Temperature	Estimated Time
Poultry & Beef Dishes (i.e. Sweet & Sour Chicken, Pesto Chicken, Turkey Tacos, Meatballs, Beef Bolognese)	325 to 350°F	20 to 30 minutes
Vegetable Dishes (i.e. Roasted Carrots, Roasted Sweet Potatoes, Broccoli)	325 to 350°F	15 to 25 minutes
Rice Dishes (i.e. Arroz Con Pollo, Chinese Rice)	300 to 325°F	20 to 30 minutes
Pasta Dishes (i.e. 3 Cheese Rigatoni, Cauliflower Mac & Cheese)	300 to 325°F	20 to 30 minutes

The temperature and estimated times are based on a standard convection oven. Please note that times may vary depending on kitchen equipment, accurate temperatures and containers. We suggest using the table above as a guideline and customize accordingly.