

## **Hotdog Heating Instructions**

### **A) Fresh Product:**

1. Take refrigerator temperature hotdogs directly from refrigerator and place them on the roller grill.
2. Turn the roller grill setting to medium and turn on.
3. Allow the hotdogs to heat for 20-30 minutes. \*
4. Reduce the grill setting to low and begin serving.

\* Hotdogs prepared in this manner should achieve and maintain 140° to 150° internal temperature. For optimal food safety, we strongly recommend utilizing a small meat thermometer to assure that the product is at the correct temperature.

### **B) Reheating previously heated products:**

1. Although we recommend always serving the freshest products possible, some locations may find it necessary to re-heat products left over from the previous day.
2. To re-heat leftover hotdogs, follow the instructions in section A (1-3).
3. At the end of the 30-minute heating period on medium, an internal temperature of at least 2 of the hotdogs must be taken. Both samples (from different areas of the grill) must be at least 165°F.
4. If both samples are at least 165°F, reduce the temperature to low and begin serving.
5. If both samples have not achieved 165°F, continue cooking at medium until the two samples reach 165°F. The 165°F minimum temperature must be achieved in at least 2 hours (an easy accomplishment for a properly operating roller grill) from the time they are removed from refrigeration.