



### **REHEAT INSTRUCTIONS:**

#### **For Conventional Oven:**

Pre-heat oven to 425\*.

Uncovered on a cookie sheet, or tin provided by Phil's for 10–15 minutes or until the internal meat temperature reaches 165\*

**DO NOT MICROWAVE THE SAUCE OR BEANS!**

Use a stove top pan to reheat the sauce and beans to 160\*

*Thanks for choosing Phil's BBQ!*

For more information see the other side or you can go to [www.philsbbq.net](http://www.philsbbq.net) and click on the reheating link for a detailed reheating and food safety report.

### **FOOD SAFTY**

*Keep hot food hot at 140\* or above*

*Keep cold food cold at 41\* or below*

*Discard all perishable food if left at room temperature for more than 2hours*

### **DO YOU HAVE LEFT OVERS?**

Refrigerate at 41\* or below

Cooked Meat & Poultry will be good for 1-2 days

Freeze at 0\* or below

Cooked Meat & Poultry will be good for 2-6 months

(Food that is kept frozen longer than the recommended storage time are safe but may be drier and might not taste as good)

**WHEN IN DOUBT, THROW IT OUT!**

**For more detailed food safety instructions, please visit the USDA web site at:**

**[www.fsis.usda.gov/factsheets/Safe\\_Handling\\_Take-Out\\_Foods/index.asp](http://www.fsis.usda.gov/factsheets/Safe_Handling_Take-Out_Foods/index.asp)**