



Food Safety Fact Sheet

2009

Using Food Thermometers

Introduction

Thermometers are essential tools in any foodservice operation, and are necessary to implement a food safety program. Child nutrition employees need to know how to use thermometers to check food temperatures.

Here Are the Facts

Thermometers are designed for different uses and different temperature ranges. Food thermometers need to measure temperatures between 0 °F and 220 °F. Thermometers needed to check food temperatures include the following:

- Thermistor or thermocouple with a thin probe



- Bimetallic stemmed thermometer

- Oven-safe bimetallic thermometers



- Equipment thermometers



Application

How to Use Thermometers

- Clean and sanitize thermometers before each use.
- Wash the stem of the thermometer, and sanitize by dipping stem into sanitizing solution or wiping with a sanitizing wipe. Allow to air dry.
 - Store food thermometers in an area that is clean and where they are not subject to contamination.
 - Check and change batteries in digital thermometers on a routine basis.



