



TAKING FOOD TEMPERATURES

Check food temperatures using a metal stem dial face thermometer, digital thermometer, or thermocouple that is properly calibrated. Prior to using a thermometer to monitor foods, clean and sanitize the instrument with a single use 70% isopropyl alcohol wipe or other approved sanitizer of proper concentration for food contact surfaces.

When taking food temperatures:

- Insert the probe into the thickest portions of the food being careful to avoid touching bone, container surfaces, or air pockets;
- Place the probe between the fold in a flexible packaged food, or between packages of food. **Avoid puncturing the packaging.**
- When using a metal dial stem thermometer, insert the probe into the food past the dimple on the stem. From the tip of the thermometer to dimple is the sensing area of the instrument on a dial stem thermometer.
- Infrared thermometers are designed to read surface temperatures, not measure internal food temperatures.
- Be sure to use a properly calibrated thermometer for measuring cooking temperatures.

Use the appropriate type of thermometer to monitor temperatures during cooking, reheating, hot holding, cooling, receiving, and storage of foods.