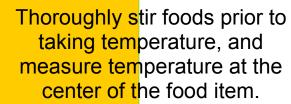
THERMOMETER USE

To ensure foods are cooked and maintained at proper temperatures, food temperatures must be taken frequently and accurately

Always ensure your thermometer is calibrated before taking any temperatures.





Always sanitize the thermometer stem prior to use with alcohol pads or sanitizer solution.



Logging food temperatures helps the person in charge:

- ensure foods are at proper temperatures
 monitor equipment performance
 - monitor equipment performance

FOOD TEMPERATURE LOG					
DATE	FOOD ITEM	TIME	TEMP °	INI- TIALS	PROBLEMS/ CORRECTIONS



