

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.



Thoroughly stir foods prior to taking temperature, and measure temperature at the center of the food item.



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

| FOOD TEMPERATURE LOG | | | | | |
|----------------------|-----------|------|--------|----------|-----------------------|
| DATE | FOOD ITEM | TIME | TEMP ° | INITIALS | PROBLEMS/ CORRECTIONS |
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