Tips for Operating
a Food Thermometer

To accurately monitor the temperature of frozen and refrigerated food during transport, use a food thermometer that registers temperatures from 0° to about 60° F (-18° to about 16° C). Your food rescue agency can advise you on the type of thermometer to use.

Thoroughly clean your thermometer prior to and after each use.

To measure food temperature, carefully place the thermometer *between* bags of food to avoid puncturing the bags, thus introducing the risk of cross-contamination.

To obtain an accurate reading, avoid placing the thermometer next to or touching a freezer pack. Do not hold or touch the thermometer during the measurement to avoid increasing the temperature reading with your body heat.

Thermometer accuracy can be damaged by shock or temperature extremes. To check its accuracy, immerse the thermometer stem in at least 2 inches of ice water. If the thermometer does not read 32° F or 0° C (the temperature of ice water), follow the manufacturer's instructions to adjust (recalibrate) the thermometer to read within 1° of 32° F (0° C).