

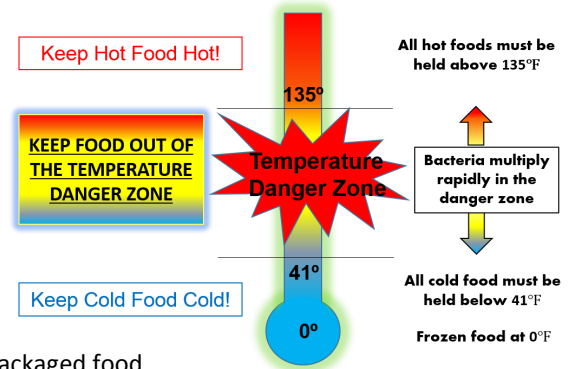
Tips for Operating Food Thermometer

Probe thermometer is required for checking temperature of food.

- ⇒ Only a probe thermometer can check the internal temperature of food on which food guidelines are based.
- ⊗ Infra-red thermometers are not to be used as infra-red only measures surface temperature and are inaccurate as impacted by packaging and distance held from product.

Placement of probe thermometer for checking product temp.

1. Without food contact— Press clean thermometer between two pieces of packaged food.
 2. With food contact—Insert clean & sterilized probe into food. Alcohol swabs can be used to sanitize probe.
- For FoodShare program discard food if direct food contact even if probe sanitized.**



Food temperature can change quickly if not kept refrigerated!

- ⇒ **Immediately place food into Refrigeration upon arrival at Agency.**
- ⇒ **Check food temp immediately after removing food from chilled transport container.**
 1. Food left out refrigeration can increase by $1/2^{\circ}\text{F}$ every minute left out of refrigeration.
 2. Assuming food is picked up at 39°F , food may exceed 41°F in less than 5 minutes if left out of refrigeration.

Steps to take to identify and resolve issues when receiving temp at agency exceeds 41°F .

1. Determine if food temp was taken immediately after taking food from transport container or if food was outside of proper refrigeration for more than 30 seconds before temp was taken.
2. Check that proper insulated container was used to transport food.
3. Check that proper frozen ice packs were used and remained on top of food during transport.
4. Determine that transportation time did not exceed capabilities of transport container used.
5. Check Calibration of Thermometer.
6. Advise donor of receiving temp and check temperature at pick-up point to determine if food is below 41°F at pick-up.

Important to Calibrate a Thermometer.

1. Thermometers are often inaccurate off the shelf. Temp readings immediately after purchase show thermometers can be out of calibration from $1/2^{\circ}\text{F}$ to 1°F . **Check calibration of thermometer immediately after purchase.**
2. Thermometers get out of calibration from normal use and handling.
3. When unexpected temperatures are given, check thermometer calibration to confirm temp is accurate.
4. Good food safety practices require thermometers be calibrated at least monthly.

How to Calibrate a Thermometer.

1. Not all thermometers can be calibrated. Make sure the thermometer purchased for use can be calibrated.
2. Fill container with crushed ice and water. Place thermometer probe into ice water so sensing area is completely submerged. Wait until indicator stops moving.
3. If the temperature is at 32°F , remove thermometer. It is ready for use.
4. If the temperature is not at 32°F , than follow calibration instructions for thermometer.
 - a. For most dial thermometers, hold calibration nut secure and rotate head until it reads 32°F .
 - b. Follow instructions for digital. Calibration of most digitals require pressing button until resets to 32°F .

Record Thermometer Calibrations in Thermometer Calibration Log.

1. Logging of thermometer calibrations serves to reinforce discipline and consistency of thermometer calibrations.
2. Logging of thermometer calibration is necessary to demonstrate to donors that food safety practices are in place.
3. FoodShare Program requires logs be maintained for 2 years.

Review of Thermometers purchased in local retail stores and on supplier's website.

- ⇒ See <http://www.harvestsupport.org/training.html>