

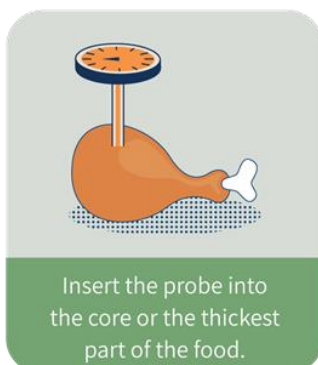
# Food thermometers



**In a nutshell:** Probe thermometers can be used to measure the core temperature of food accurately.

Food handlers should follow the recommendations below when measuring food temperature:

- The probe thermometer should be washed and disinfected before each use.
- Insert the probe into the core or the thickest part of the food.
- Soups and sauces should be stirred before measuring their temperature.
- Do not let the probe touch the bottom of the food container.
- Record the reading when the display is steady.
- The probe should be washed and disinfected after each use.





If an accuracy check of the food thermometer is required, put the probe:

- in a glass with 50:50 ice cubes and ice water to see if the temperature display shows a reading between  $-1^{\circ}\text{C}$  and  $1^{\circ}\text{C}$ , or
- in a cup of boiling water to see if the temperature display shows a reading between  $99^{\circ}\text{C}$  and  $101^{\circ}\text{C}$ .

If the temperature display do not show a reading within above temperature ranges, adjust the temperature to a correct one while the probe is still in the water. Find a professional technician for calibration if the thermometer cannot be adjusted manually, or replace it with the new one.

$-1^{\circ}\text{C} - 1^{\circ}\text{C}$



$99^{\circ}\text{C} - 101^{\circ}\text{C}$

