

# THERMOMETER USE

Don't just assume food is at a safe temperature. Be sure. Use a thermometer.

## What are the rules?

You must be in active control of food safety. Checking food temperatures is one way to be in active control. Every food business must have at least one calibrated metal stem thermometer that can be used to check hot and cold internal food temperatures. If you have thin foods, like meat patties, you must have a thin tip thermometer.

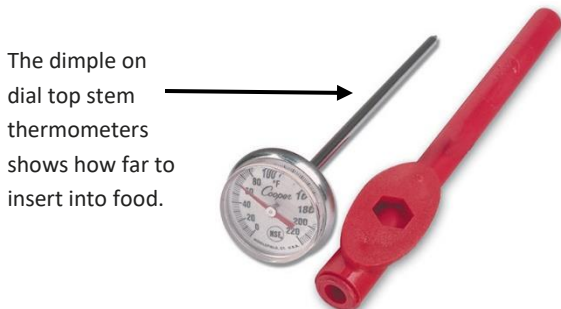


Image Source: [www.centralrestaurant.com](http://www.centralrestaurant.com)



Use a thin tip thermometer with thin foods.

Image Source: [www.deltatrak.com](http://www.deltatrak.com)

## How to use a thermometer:

- Put the thermometer into the thickest part of the food, away from bone and fat.
- Don't let the thermometer touch the bottom or sides of the food container.
- Check a few different spots if the food is unevenly shaped.
- Use a thin tip thermometer for thin foods, like a meat patty or a fish filet.
- Some thermometers have a dimple in the middle of the stem. That dimple marks how far into the food the thermometer must go to take a correct temperature.
- Clean and sanitize the thermometer stem using an alcohol swab (70% isopropyl alcohol) or a sanitizing solution after each use.

