



# Food Safety Fact Sheet

2013

## Using Food Thermometers

### Introduction

Thermometers are essential tools in any school nutrition program, and are necessary to implement a food safety program. School nutrition employees need to know how to use thermometers to check food temperatures.

### Here Are the Facts

Thermometers are designed for different uses and different temperature ranges. Food thermometers need to measure temperatures between 0 °F and 220 °F. Thermometers needed to check food temperatures include the following:

- Thermistor or thermocouple with a thin probe



- Bimetallic stemmed thermometer

- Oven-safe bimetallic thermometers



- Equipment thermometers



### Application

#### How to Use Thermometers

- Clean and sanitize thermometers before each use.
- Wash the stem of the thermometer, and sanitize by dipping stem into sanitizing solution or wiping with a sanitizing wipe. Allow to air dry.
  - Store food thermometers in an area that is clean and where they are not subject to contamination.
  - Check and change batteries in digital thermometers on a routine basis.



