

Reminders for Checking Food Temperatures

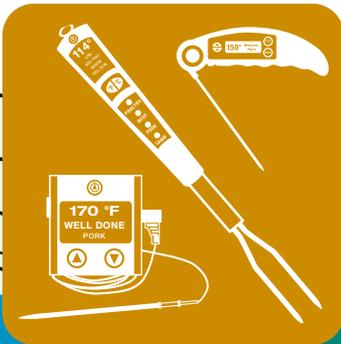
Using a food thermometer is the only sure way to know if food has reached the proper temperature while cooking, cooling and holding.

Remember to:

- ✓ Sanitize the thermometer each time before use to prevent cross-contamination.
- ✓ Use a thermometer that has a thin probe tip when checking thin foods like fish fillets.
- ✓ Place thermometer in the thickest part of the food, away from bones and fat.
- ✓ Insert the thermometer in the center of large or deep pans.

Additional reminders:

- ✓ It is recommended that temperature logs are used to record your results.
- ✓ Calibrate thermometers routinely using an approved method, and especially after they have been dropped.
- ✓ Infrared noncontact thermometers only give surface temperatures. The surface reading may not reflect the internal temperature.
- ✓ Keep several thermometers available at all times in case of breakage, loss, damage and for multiple use.



Location: _____
Date: 9/1/2023

Food Temperature Log

...g to record f...
...temperatures and may be used for various monitoring practices.
...be kept at 41°F or below. Hot foods should be kept at 135°F and abc

Food Process (Circle)				Corrective Action
Hot Hold	Reheat	Cook	Cool	
Hot Hold	Reheat	Cook	Cool	
Hot Hold	Reheat	Cook	Cool	

