How to Check Food Temperatures

- Use a clean and sanitized thermometer each time a food item is checked to avoid cross contamination.
- Using designated alcohol wipes is acceptable.
- Thermometers can be stored in a sanitizing solution near the service area.
- Thermometers should be inserted into the food product so that the sensing area is in the thickest part of the food. Bimetallic thermometers will need 15 seconds to read. Tip sensitive are instant reads.

Bimetallic Thermometer-
sensory area is from dimple on stem to tip

Digital Thermometer-
most are tip sensitive

Thin Tip Thermometer-
required for thin foods