

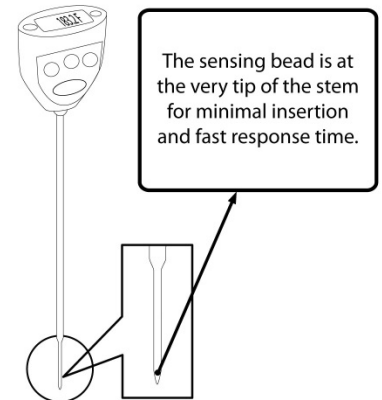
Inspection Report Item 36: Thermometers Provided and Accurate

FDA Food Code References: 4-203.11, 4-203.12, 4-204.112,
4-302.12, 4-502.11(b)

Choose Appropriate Type of Thermometer:

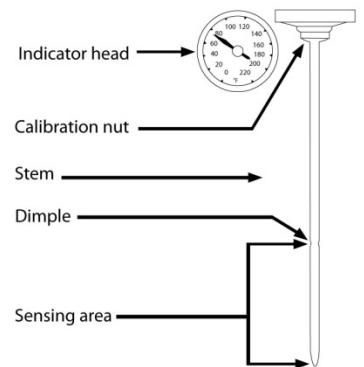
- ❖ Thin-tipped probe thermometers
 - Measures temperature at the tip. Easily measures thin foods such as meat patties and fish fillets.
 - Typically these have a fast response time and are easy to read.

- ❖ Bi-Metallic Dial Type Thermometers
 - Measures temperature from the tip of the stem to the dimple.
 - This trait makes this thermometer useful for checking the temperature of large or thick food. These are usually not practical for thin food, such as hamburger patties.
 - Entire sensing area must be placed in food for accuracy.



Placement:

- ❖ Place thermometers in areas readily accessible to employees.
- ❖ In Coolers or Freezers – place thermometers in the warmest part – near the door.



Maintenance:

- ❖ Wash, rinse, and sanitize thermometers after use.
- ❖ Store them in a clean location.
- ❖ Calibrate or verify thermometer accuracy using ice water or boiling water method. Do this as often as necessary to ensure accuracy.
- ❖ Check thermometers in hot and cold holding units for accuracy.

Train Employees: Show employees how, when, and where to take temperatures.

- ❖ When cooking, cooling, hot holding, cold holding, reheating

Verify:

- ❖ It is best practice to document (log) temperatures and corrective actions.
- ❖ A manager or designee should verify training by observing employees take temperatures and review of temperature logs