

# Taking Temperatures

Use a metal stem thermometer, digital thermometer or thermocouple unit to monitor temperatures of potentially hazardous foods.



**Clean then sanitize your thermometer probe with a single-use alcohol wipe or other approved sanitizer.**

## Taking Temperatures:

Insert the probe into the center, or thickest part of the food; between the fold of flexible packaged food, or between packages of food. Do NOT puncture the packaging!

- ✓ Metal stem thermometer with dial: Must be in the food up to and just past the dimple in the stem.
- ✓ Metal stem thermometer with digital readout: 3/4 inch of the stem must be in the food.
- ✓ Thermocouple: Will register temperature at the tip of the probe.