

Checking Food Product Temperatures

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- Using a food thermometer to check product temperatures is the only sure way to know if your food has reached the proper temperature to destroy foodborne bacteria.
- Sanitize the thermometer Each time before use to prevent cross contamination.
- Allow thermometer to return to ambient range before checking the next product.
- Insert the temperature probe into the product only when a temperature reading is necessary.
- Proper placement of the thermometer is important - place it in thickest part of the food, away from bones and fat.
- Record your results. Calibrate thermometers routinely using an approved method, especially when they have been dropped.
- Use only metal, long-stemmed thermometers to check internal temperatures. Do not use liquid-filled glass thermometers to probe products.
 - Infrared non-contact thermometers only give surface temperatures. The surface reading may not reflect the internal temperature.
 - Keep several thermometers available in case of breakage, loss, damage, and for multiple use.



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