Food Safety – How to Use Probe Thermometer

Why:
Properly checking the internal temperature of perishable foods is essential to upholding cold-chain of product and ensuring food is safe for human consumption.

<table>
<thead>
<tr>
<th>Type of Food</th>
<th>Temperature</th>
</tr>
</thead>
<tbody>
<tr>
<td>Refrigerated food</td>
<td>41°F or lower</td>
</tr>
<tr>
<td>Frozen food</td>
<td>Frozen solid. Recommend 0°F or lower</td>
</tr>
<tr>
<td>Cut produce</td>
<td>41°F or lower</td>
</tr>
<tr>
<td>Whole produce</td>
<td>Dry storage temperatures</td>
</tr>
</tbody>
</table>

When:
Take the temperature of perishable product at the time of pickup from the donor and at the time of drop-off at your agency.
Log the temperatures in the Food Safety Temperature Log.

Example:

<table>
<thead>
<tr>
<th>Date</th>
<th>Pick up location</th>
<th>Pick up temperature</th>
<th>Drop off location</th>
<th>Drop off temperature</th>
<th>Product</th>
<th>Corrective action (if applicable)</th>
<th>Initials</th>
</tr>
</thead>
<tbody>
<tr>
<td>6/30/2017</td>
<td>Ralphs 001</td>
<td>89°F</td>
<td>Agency</td>
<td>40°F</td>
<td>Yogurt</td>
<td>n/a</td>
<td>JS</td>
</tr>
<tr>
<td>7/3/2017</td>
<td>Sprouts 002</td>
<td>40°F</td>
<td>Agency</td>
<td>46°F</td>
<td>Cut fruit</td>
<td>Thrown out</td>
<td>JS</td>
</tr>
</tbody>
</table>

If you are using a passive cooling device (freezer blanket, cooler etc.), the product must be delivered to your agency location within 30 minutes of picking up.
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How:

1. Identify appropriate perishable product to test.
   a. If items are safely stored in the refrigerator when you arrive, test one product.
   b. If items are out of the refrigerator when you arrive take several (at least three) temperatures of various products.
2. Unfold the probe thermometer and it will turn on automatically.
3. Insert probe thermometer into the thickest part of the product. The sensor is on the very tip of the probe.
4. Once the probe is inserted, the temperature will display within seconds.
5. Record temperature in Food Safety Temperature Log.
6. Take corrective action if temperatures are not acceptable.
   a. Products may be rejected if temperatures are not at safe levels.
   b. Alert staff if products are not at safe levels.
7. Sanitize the probe after each use. Sanitizing wipes are a safe, simple option and can be purchased online.

You may have to pierce or open a package to get an accurate temperature. The product must be discarded if packaging is pierced or opened during the temping process.

✓ Thermapen® Calibration:
   o Your Thermapen® was professionally calibrated before distribution
   o To test accuracy, perform the Ice Bath Test (pg. 14 of manual)
   o If thermometer needs to be recalibrated, contact Thermoworks customer service team (contact information on pg. 19 of manual)