

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.

Type of Food	Temperature
Refrigerated food	41°F or lower
Frozen food	Frozen solid. Recommend 0°F or lower
Cut produce	41°F or lower
Whole produce	Dry storage temperatures

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:

Date	Pick up location	Pick up temperature	Drop off location	Drop off temperature	Product	Corrective action (if applicable)	Initials
6/30/2017	Ralphs 001	39°F	Agency	40°F	Yogurt	n/a	JS
7/3/2017	Sprouts 002	40°F	Agency	46°F	Cut fruit	Thrown out	JS

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:**

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