How to use a food thermometer?

When using a food thermometer, always make sure that the unit is **regularly calibrated** to ensure accurate temperature readings. Use the ice point or boiling point method for calibration depending on the intended use of your food thermometer. Accurate temperature readings are critical for maintaining food safety.

In using a food thermometer, follow these steps:

1 Clean and sanitize the tip of the food thermometer.

2 **A.** For solid foods: Slowly insert the thermometer probe at least ½ inch into the thickest part of the food, avoiding fat portions and bones.

B. For liquid foods: Insert the thermometer probe up until ¼ above the bottom of the vessel.

3 Make sure that the sensor of the thermometer probe is inside the food.

4 Wait for the reading to stabilize before recording the temperature. Allow at least 15 to 20 seconds for the correct temperature to register.

5 Once recorded, remove the thermometer and wipe it clean.

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