### Checklist for Using a Food Thermometer

Complete the following checklist to see how your thermometer use skills measure up.

<table>
<thead>
<tr>
<th>OK</th>
<th>Need to Improve</th>
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<td>![Checkmark]</td>
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- I clean and sanitize stem of the thermometer after every use.
- After washing the stem, I sanitize the stem with a sanitizing solution or a sanitizing wipe. I allow it to air dry.
- I store the thermometer in a clean and sanitized case.
- I sanitize the clean case by immersing it in a sanitizing solution.
- For digital thermometers, I check and change batteries on a routine basis.
- I measure the internal temperature of a food by inserting the stem of the thermometer into the center and thickest part of the food.
- I check the temperature of foods in several places.
- I clean and sanitize the thermometer before inserting it into a different food.
- I use the food thermometer to check the temperature of refrigerated foods during the receiving process. (Refrigerated foods should be delivered at or below 41°F except as specified in laws governing milk, shell eggs, and molluscan shellfish.)
- I write down all internal temperatures so that there will be a record.
- I test milk or juice by opening a carton and inserting the thermometer at least two inches into the liquid. I avoid touching the bottom or sides of the container.