

Checklist for Using a Food Thermometer

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

	OK	Need to Improve
▪ I clean and sanitize stem of the thermometer after every use.	<input type="checkbox"/>	<input type="checkbox"/>
▪ After washing the stem, I sanitize the stem with a sanitizing solution or a sanitizing wipe. I allow it to air dry.	<input type="checkbox"/>	<input type="checkbox"/>
▪ I store the thermometer in a clean and sanitized case.	<input type="checkbox"/>	<input type="checkbox"/>
▪ I sanitize the clean case by immersing it in a sanitizing solution.	<input type="checkbox"/>	<input type="checkbox"/>
▪ For digital thermometers, I check and change batteries on a routine basis.	<input type="checkbox"/>	<input type="checkbox"/>
▪ I measure the internal temperature of a food by inserting the stem of the thermometer into the center and thickest part of the food.	<input type="checkbox"/>	<input type="checkbox"/>
▪ I check the temperature of foods in several places.	<input type="checkbox"/>	<input type="checkbox"/>
▪ I clean and sanitize the thermometer before inserting it into a different food.	<input type="checkbox"/>	<input type="checkbox"/>
▪ 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.)	<input type="checkbox"/>	<input type="checkbox"/>
▪ I write down all internal temperatures so that there will be a record.	<input type="checkbox"/>	<input type="checkbox"/>
▪ 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.	<input type="checkbox"/>	<input type="checkbox"/>