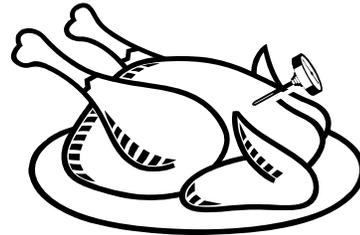


HOW TO USE A THERMOMETER TO CHECK FOOD TEMPERATURES

1. **Clean** and sanitize the stem of the thermometer.
2. **Insert** in the thickest part of the food to the proper depth avoiding bones or fat.
 - ✓ **Metal stem thermometer with dial:**
Must be inserted just past the dimple in the stem (approx. 2 inches)
 - ✓ **Metal stem thermometer with digital readout:**
3/4 inch of the stem must be in the food
 - ✓ **Thermocouple:**
Will register temperature at the tip of the probe
3. **Wait** until the thermometer reading has stabilized (stops changing), and then read the temperature.



When checking a food delivery, do not puncture sealed packages. Instead, place the thermometer between two packages, or use a non-contact thermometer.

CHECKING THERMOMETERS FOR ACCURACY

Do this once a week or anytime after a thermometer is dropped:

1. Fill a glass with ice water.
2. Place the thermometer in the glass and stir. Wait 3 minutes.
3. If the thermometer reads between 30° F and 32° F it is okay to use.
If it does not, adjust the thermometer according to the manufacturer's directions.
4. If the thermometer cannot be adjusted and does not read 32°F, it should be thrown away.

