[COMPANY LOGO]

Calibrating & Using Probe Thermometers

Last Updated: 22/01/2024

Employee Responsible: Kitchen Cooks & Managers

Purpose:

To outline the steps in checking the accuracy of a probe thermometer, as well as how to properly use the thermometer when checking the temperature of potentially hazardous foods.

Review Procedure:

This procedure document should be reviewed (and updated if necessary) by the **Regional Supervisor** at least **Once Every 2 Months** or immediately after any physical operational procedure steps have been changed at any point.

Probe Thermometer Storage

Purpose: To ensure that the probe thermometer is sanitized and away from any potential contamination areas of the kitchen.

Procedure:

1. Use a knife to puncture 5 - 4 mm wide holes into the lid of a plastic 460 ml container
2. Fill the container with the all-purpose sanitation solution (The same solution as the sanitizer spray bottles)
3. Place the punctured lid onto the container
4. Place the probe needles of the thermometers through the punctured holes in the lid to rest in the liquid
5. Place the thermometer sanitizing container near the cooking equipment station
6. Replace the solution once every week

Probe Thermometer Calibration

Purpose: To ensure that the probe thermometer is reading and displaying accurate food temperatures.

When: Calibrate the thermometers using this procedure **Once Every Week**.

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Procedure:

7. Completely fill a plastic 460 ml container to the top with ice cubes from the ice machine.
8. Fill the container with cold water to about 1 cm below the top of the ice.
9. Insert the thermometer stem or probe 5 cm into the ice water, not touching the container.
10. Slowly swirl the container for about 15 seconds
11. It should read 0 C after 15 seconds

12. If the thermometer reads a different number after 15 seconds, notify the kitchen supervisor that the thermometer has malfunctioned
13. Do not use the malfunctioning thermometer

Using the Probe Thermometer

Procedure:

1. Remove the thermometer from the sanitation container
2. Wipe the probe needle using a clean, dry towel to dry the surface of any excess sanitizer solution
3. Insert the thermometer into the thickest part of the meat for at least 15 seconds or until the temperature reading becomes stable
4. Remove the thermometer from the meat
5. Wipe down the probe thoroughly
6. Return the thermometer to the sanitizing container by inserting the probe through the punctured lid
7. Avoid inserting the thermometer into pockets of fat or near bones when taking internal cooking temperatures.
8. Take at least two internal temperatures of each large food item, such as a whole turkey, to ensure that all parts of the product reach the required cooking temperature

Monitoring

Employees handling food will be responsible for notifying the kitchen supervisor if the probe thermometers begin to noticeably read inaccurate numbers. In addition to this, the kitchen supervisor is responsible for following the “Probe Thermometer Calibration” procedure weekly to ensure that all thermometers are reading accurate temperatures. The kitchen supervisor will also ensure that all food handling employees are using the probe thermometer to check all cooked potentially hazardous food items.

SIGNATURES

Signatures from employees and management to confirm that they have read and understand procedures.

Staff Member Name	Signature	Date

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