

USE OF A PROBE THERMOMETER

The following instructions and care advice will be of use:

1. Ensure the probe is clean and disinfected prior to use, either by wiping with a sterile probe wipe or washing in bactericidal detergent and rinsing by dipping the metal portion into boiling water. Probe wipes can be used between use with different foods provided the temperature readings are above 75°C for cooking or 63°C for hot holding. If temperatures are below this the probe will need to be cleaned and disinfected prior to being used again.
2. Insert the probe into the centre of the food to be measured, let the reading stabilise, the correct temperature will be shown after a short delay.
3. Surface temperatures of cold foods and the temperatures of sealed packs e.g. vacuum packs can be measured by ensuring that the length of the probe makes good contact with the food surface or placing the probe between packs. (This should be done periodically with frozen and chilled food deliveries.)
4. Measure refrigeration equipment temperatures first thing in the morning by placing the probe into cup of water placed in the refrigerator overnight. Freezer temperatures can be taken by placing the probe between packs of food.
5. DO NOT LEAVE THE THERMOMETER IN THE FREEZER.
6. Record the measured temperatures immediately on the Daily Temperature Chart. Clean the probe with a sterile wipe after each use. Remember if the hot temperature is below the critical limit the probe will need to be cleaned and disinfected before any further use.
7. Check the accuracy of the thermometer at least once a month by placing the needle in boiling water – the display should read between 99°C and 101°C. Place the probe into a container of melting ice – the display should read between -1°C and 1°C.
8. Any defect to the thermometer should be reported to your line manager who will arrange for it to be replaced. The replacement thermometer will be marked with an issue date.
9. In any case all probes will be replaced every 2 years (every odd numbered year) to ensure that they are within acceptable calibration standards. A new colour will be issue to distinguish from the old probe. All probes which are not current (ie > 2 years old) must be removed from the kitchen.