

Temperature Checks

Temperature Gauges

There are 3 types of temperature gauges that are used in a food premises:

- Fixed Thermometer (usually in a cold room with the display on the outside)
- Moveable temperature gauges (used to check air temps in cold storage and hot storage)
- Probe Thermometer* (used to check the actual temperature of food in hot and cold storage and display units)

* *Every food premises is required to have a probe thermometer and is required to use it to check the temperature of potentially hazardous foods. The probe thermometer must be accurate to +/- 1°C.*

What to check

Fixed thermometers and moveable temperature gauges give you a general idea of the air temperature of your cold or hot storage units and should be placed:

- In the warmest part of your cold storage unit, or
- The coldest part of your hot storage unit.

* *These temperature measuring devices are for a general indication of temperatures only and should not be used to assess the true temperature of your food.*

Probe thermometers are used to measure the exact temperature of your food and can be used to log food temperatures. Probes should be used on foods stored:

- In the warmest part of the cold storage unit
- In the coldest part of the hot storage unit

Alternatively a temperature probe may be placed into a glass of water kept permanently in the storage unit to test what the food temperature is. This method is useful if mainly prepackaged food is stored.

When checking the temperature of food items, remember to clean and sanitize the probe thermometer between uses. Clean to remove food items and sanitize (e.g. alcohol wipes) to kill any bacteria.

Temperature Logging

Temperatures of food storage units should be checked and logged every day. Preferably at the same time each day ie: at the start of each day or at the end of each day. The person who checks the temperatures needs to sign them off once they have been recorded. The purpose of this is to ensure the equipment is maintaining temperatures at the correct level. These records should be kept for at least 12 months.

Main Points – Temperature Checks

- All food businesses must have a probe thermometer.
- A probe thermometer must be used to check the actual temperature of potentially hazardous food in hot and cold storage.
- Probe thermometers must be sterilised between uses.
- Temperatures should be taken of food stored in the warmest part of cold storage units.
- Temperatures should be taken of food stored in the coldest part of hot storage units.
- Temperatures of hot and cold storage units need to be checked and logged at least once a day.
- Temperature logs need to be signed by the person recording the temperatures.

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