

Checking the Temperature of Food: Perishable food must be received at the recommended temperatures or below. In order for it to be safe. Reject any food that does not meet these temperatures or bring down to the recommended temperatures within 4 hours.

Cool Room Food

$\leq 55^{\circ}\text{F}$
or below

Refrigerated Food

$\leq 41^{\circ}\text{F}$
or below

Frozen Food

$\leq 0^{\circ}\text{F}$
or frozen solid



Infrared thermometers measure surface temperatures, give yourself 12-16 inches from product. Verify equipment is working properly and change battery as needed.



Probe thermometers measure internal temperatures. Place probe between refrigerated/frozen product to not damage food. Calibrate thermometer easily using the ice water method and change battery as needed.

When checking the temperature of food with infrared thermometers, remember to aim at the product and not the container/box.

