



FOOD THERMOMETERS

Companies that supply electronic testing equipment or catering equipment often sell thermometers. These companies are normally listed under “Catering Suppliers” on the internet. Alternatively, an internet search of “food thermometers” may help to locate a suitable supplier. Council is aware of the following suppliers:

HLP Controls P/L PO Box 545 Riverstone NSW 2765	Ph. 1800 500 160 Trish Day - 0412 163 954 www.hlpcontrols.com.au
Southern Hospitality Australia Pty Ltd 47 Hotham Parade, Artarmon, NSW 2064	Ph. 1300 065 640 http://www.southernhospitality.com.au/
Ross Brown Sales P/L 21 Brookhollow Ave Baulkham Hills NSW 2153	Ph. (02) 9899 2744 www.rossbrownsales.com.au
House Chatswood Shop 258 Westfield Chatswood 1 Anderson Street, Chatswood, NSW 2067	Ph. (02) 9884 9477
AusCater Hospitality Supplies Pty Ltd Unit 4, 5 Waltham St Artarmon, NSW 2064	Ph. (02) 9906 8003 http://www.auscater.com.au/
Reece Plumbing Supplies 37 Herbert Street St Leonards, NSW 2065	Ph. (02) 9436 2366 artarmon.plumbing.nsw@reece.com.au
JCB Instruments P/L 497 Wentworth Ave Toongabbie NSW 2146	Ph. (02) 8969 8833 www.jcbinst.com.au
ECEFast NSW (Sydney) Level 1, Unit 51- 5 Inglewood Place (Inglewood Business Centre – Norwest Business Park) Baulkham Hills NSW 2153	Ph. (02) 8805 7500 www.ecefast.com.au
Testo P/L PO Box 2041 Bayswater Village VIC 3153	Ph. (03) 8761 6108 www.testo.com.au
Hospitality Products Unit 3, 38 Computer Road Yatala QLD 4207	Ph. 1300 998 768 https://www.hospitalitywholesale.com.au/

The above list should not be interpreted as an endorsement by Council. Purchasers should make their own enquires before buying such products.

Why Do I Need a Thermometer?

If your food business stores, transports, prepares, cooks or sells potentially hazardous food then you **MUST** have a readily accessible thermometer so you can measure the temperature of this food. Potentially hazardous food includes food that contains meat, seafood, dairy products, eggs cooked rice, cooked pasta and soaked legumes etc.

The Food Safety Standards require you to maintain potentially hazardous food either at or below 5°C or at or above 60°C. Other temperature requirements also apply to the cooling and reheating of cooked potentially hazardous food.

What sort of thermometer will I need?

You need a digital probe thermometer that can be inserted into the food. The thermometer must also be accurate to +/- 1°C. A thermometer that has a range of -50°C to 200°C is all that is required for measuring the temperature of the food. Fixed thermometers that are included with equipment to monitor the temperature of the equipment do not satisfy this requirement as they are used to measure the operational temperature of the unit and not the actual temperature of the food.

Useful Tips When Using your Thermometer to Measure the Temperature of Food

- make sure the thermometer is clean and dry;
- place the probe into the food and wait until the temperature reading has stabilised before reading the temperature;
- measure different parts of a food as the temperature may not be the same, for example if food is being cooled in a refrigerator the top of the food may be cooler than in the middle and it is the middle that we need to be concerned with;
- clean and sanitise the thermometer between the use of each food;
- if using between hot and cold food, wait for the thermometer to return to room temperature between measurements;
- measure the temperature of different foods in a refrigerator or display unit as there will be colder and hotter spots within the refrigerator or unit; and
- measure the temperature of packaged chilled food by placing the length of the thermometer between two packages – the temperature will be approximate but the package remains intact.

How to Clean and Sanitise the Thermometer

The probe must be clean and sanitised before it is used to measure the temperature of a different food, otherwise food poisoning bacteria may be transferred from one food to another. The probe of a thermometer can be cleaned and sanitised in the following way:

- Washing the probe with warm water and detergent;
- Sanitising the probe in an appropriate way for your thermometer (alcoholic swabs are often used); and
- Allowing the probe to air dry or thoroughly drying it with a clean disposable towel.

Maintaining your Thermometer

You need to maintain the thermometer in good working order. You must replace batteries if they are flat and replace the thermometer if it breaks.

You also need to ensure your thermometer is accurate. This means that you need to calibrate it correctly on a regular basis. If the thermometer came with instructions on how to do this then follow the instructions, if it did not then ask advice from where you purchased it on how and when it should be calibrated and who should do it.