

## CHOOSING THE RIGHT THERMOMETER

Most food service establishments are aware that a thermometer must be used to monitor food safety temperatures. In this factsheet, we'll give you guidance on the two types you will need to accurately check food temperatures.

### THICK FOODS AND SOUP, GRAVY, ETC.

A metal-stem thermometer with a range of 0°- 220°F is a common choice for food service workers. These thermometers measure temperature through a relatively large diameter metal stem. Typically, two inches or more of the probe must be inserted into the food. The thermometer gives an average temperature across the sensor portion and is slow in registering the result. These thermometers are good for checking temperatures in relatively thick foods like roasts and deep foods like foods in a stockpot.

### THIN FOODS

The food code also requires that “a temperature-measuring device with a suitable *small diameter probe* designed to measure the temperature of thin masses shall be provided and readily accessible to accurately measure the temperature in thin foods, such as meat patties, fish fillets, pork chops, chicken breast and pizza.

In order to provide top-notch managerial control in your food service establishment, first assess which food preparations may require a thin probe thermometer. Then provide your food service workers with the proper type of thermometer to quickly and accurately check temperatures in order to serve safe foods.

While there are many different types of thermometers that range widely in features and cost, there are several on the market that offer good value at an affordable price. Among the many choices are easy to use “thin probe” pocket digital thermometers, pictured below, that are accurate, have fast response times and have a suitable small diameter tip to test thin foods. The tips on some of the pocket digital thermometers are as small as 1.5 mm. Some models can be calibrated. Examples are the Super-Fast Thermapen by ThermoWorks or the PDT 300 by Comark. Check with your supplier or call one of the restaurant supply stores listed below for information regarding availability and pricing.



KITSAP PUBLIC  
HEALTH DISTRICT

345 6th Street  
Suite 300  
Bremerton, WA 98337

360-337-5235 t.  
360-337-5291 f.

Bargreen-Ellingson Inc.  
6626 Tacoma Mall Blvd  
Tacoma, WA 98409  
(253) 475-9201

Seattle Restaurant Store  
14910 Aurora Ave N  
Shoreline, WA 98133  
(206) 362-4900

FSA - Kent  
18430 East Valley Hwy  
Kent, WA 98032  
Phone: 425.251.9100

