

HOW TO TAKE THE TEMPERATURE OF **HOT** FOOD

Insert a clean and sanitized thermometer into the thickest part.

Hold for 15 seconds or more.

Read the temperature gage and record the temperature on a Product Temperature Log.



Reheat all previously cooked food to an internal temperature of 74°C (165°F) or higher. (Never use hot-holding equipment to reheat food)

Note: Calibrate thermometer at least once a week.



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