Cleaning and Sanitising Food Thermometers*

All food businesses that sell any food requiring refrigeration must have an accurate food thermometer which is only used to measure the temperature of food. It must be available for staff at all times.

The temperature probe of the thermometer must be cleaned and sanitised between being used to measure the temperature of raw food and ready-to-eat food. If the probe is not cleaned and sanitised, food particles and potentially dangerous microorganisms may be transferred from one food item to the next.

Cleaning and sanitising the probe of a thermometer should be carried out by:

- Wiping away any visible food waste;
- Washing the probe in warm water and detergent;
- Sanitising using an appropriate sanitiser (alcoholic swabs are often used) or by using hot water (at least 77°C or above);
- Rinsing with water if a sanitiser is used and rinsing is necessary (refer to instructions that accompany the sanitiser); and
- Allowing the probe to completely air dry or thoroughly drying with a single – use towel before reusing it.

* from Safe Food Australia 2nd Edition by Australia New Zealand Food Authority January 2001

...and remember to store your food at the correct temperature!

Either below 5°C for food to be kept cold,
or above 60°C for food to be kept hot.