



Associated Calibration & Training Ltd

Catering Thermometer Guide

Selecting the right catering thermometer or food thermometer is very important to achieve the maximum accuracy and repeatability of the temperature.

The selection criteria for a digital catering thermometer should include:

- measurement range
- resolution of the reading 1 °C, 0.1 °C or 0.01 °C
- desired accuracy
- response time

ACT offers a range of catering thermometers, food thermometers, oven thermometers and accessories that are ideal for busy restaurants, cafes, bars etc. where food safety is essential.

Fridge & Freezer Temperatures

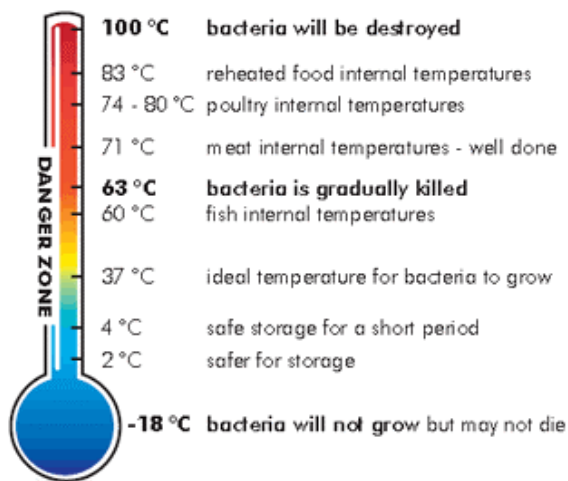
Keeping fridges and freezers at the correct temperature is critical to ensure good food safety during storage.

Food should be stored in a fridge at a minimum of 4 °C but this is only safe for short periods. It is better to store food in a fridge at 2 °C.

Food stored in a freezer should be regularly rotated and stored at between -18 and -22 °C as bacteria will not grow at these temperatures.

Safe Food Temperatures

To prevent food poisoning, it is essential to kill bacteria. Most bacteria are killed quickly at between 75 to 100 °C. The danger zone is between 5 to 70 °C where bacteria will grow rapidly. Therefore it is important when microwaving food that there are no cold spots in the food, likewise when reheating food or sauces that the food is reheated above 75 °C



All the above temperatures are a guideline only.

