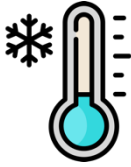
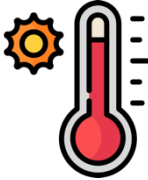


# Taking Temperatures



Cold meals and meals that are delivered cold to be heated the next day, should **have a temperature of 41 or lower upon delivery.**

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Food that is delivered hot should be **135 degrees or higher.** If your site is heating food that's delivered cold, be sure to follow the heating instructions from your vendor. Ensure hot food is **heated to 165 degrees before serving.** Heated food must be kept at 135 degrees or above.

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Temperatures must be taken upon delivery and **AGAIN** within 15 minutes of serving. All temperatures must be recorded on your log. Sanitize your thermometer before and after taking food temperatures, and in-between taking temperatures of meal components.

**MILK** – Take must be taken between two cartons. If temperature is reading high, then open a milk, insert the probe thermometer, then discard it.

**COLD UNITIZED (in plastic meal containers)**- Take the temperature of the bottom of the black plastic meal container. If the temperature is reading high, then pierce the film and take the temperature again. Discard the meal.

**COLD NON-UNITIZED (in pans) and HEATED FOOD** – Take the temperature of each different meal item by piercing the food. For meat, pierce item at thickest point.

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**CALIBRATION** – Calibrate your thermometer once per week or anytime it is dropped or exposed to extreme temperatures.

To calibrate, fill a cup with ice and water and let it sit for one minute. Take the temperature, making sure to touch the ice. Hold down the “CAL” button for three seconds and the thermometer will re-calibrate.