



Points To Remember When Using A **FOOD THERMOMETER**

Calibrate the thermometer by putting it in hot or cold water.



Place the thermometer's tip in the center of the utensil or the thickest part of the meat.

Give the thermometer a few seconds after insertion for it to give an accurate reading.



Avoid touching or holding the thermometer from the stem end.

Keep the thermometer from touching the surface of the utensils.



Clean the thermometer with soapy water and air dry after each use.