



Cuisine in Ku-ring-gai

Issue 5

This newsletter is for food businesses in Ku-ring-gai. It gives you information on the latest rules for your business, Council inspections and other important food safety messages.

Temperature monitoring

As a food business owner you must monitor the temperature of all your cooling and heating equipment including refrigerators, cool rooms, freezers, hot and cold display units and bain-maries.

Your equipment should have fixed thermometers so you can check the temperature regularly during the day. Fixed thermometers measure the temperature of the unit and not the temperature of food.



If your equipment does not have fixed thermometers you can purchase digital thermometers that can be added externally.

Food storage temperatures

Potentially hazardous food includes food that contains meat, seafood, dairy products, eggs, cooked rice and cooked pasta.

Food temperatures are:

- cold** to be stored at/or below 5°C
- frozen** to be stored at/or below -18°C
- hot** to be stored at/or above 60°C

A digital probe thermometer must be used for confirming the internal temperature of food.



Digital probe thermometers

In addition to fixed thermometers on your equipment, if your business displays, transports, prepares, cooks or sells potentially hazardous food, you must have a digital probe thermometer that can be inserted to monitor the internal temperature.

The digital probe thermometer must be accurate to $\pm 1^{\circ}\text{C}$.



Companies that supply catering equipment often sell digital probe thermometers. Alternatively search online for digital probe thermometers.

Each digital thermometer has a probe that must be thoroughly cleaned before use to prevent bacteria spreading. This can be done by:

- Washing the probe with warm water and detergent
- Sanitising the probe with alcoholic swabs or other sanitising wipes



After cleaning and sanitising allow the probe to air dry or dry with a clean disposable paper towel.

Infrared thermometers



Infrared thermometers can be useful for undertaking quick checks on the external temperature of food or equipment. Note that they should not be used to measure the internal temperature of food.

Devices that only measure Fahrenheit or do not have probes that can be inserted into food are not suitable.



Measuring food temperatures

- Place the probe into the food and wait until the temperature reading has stabilised
- Food temperatures may vary. For example food being stored at the top of the refrigerator may be colder than food stored in the middle
- Clean and sanitise the thermometer after use
- Measure the temperature of different foods in a display unit as temperatures will vary
- Measure the temperature of packaged chilled food by placing the thermometer probe between packages – the temperature will be approximate but the packages remain intact.

Probe thermometer maintenance

- Replace batteries immediately if they are flat
- Replace the thermometer immediately if it breaks
- Calibrate your thermometer regularly to ensure accuracy. If you're not sure how to do this, follow these steps:

Cold calibration – mix 50% ice and 50% water in a container, wait 5 minutes for the cold to distribute evenly and then place your thermometer in the iced water. Wait one minute and check that the temperature is between -1°C and 1°C .

Hot calibration – Boil tap water and pour into a suitable container, place your thermometer in the water and wait for 2 minutes. Check that the temperature is between 99°C and 101°C .