

Advisory Note 18 Suppliers of Temperature Measuring Devices

This guidance has been compiled to help you choose a suitable and appropriate thermometer for your business.

Legal Requirements

The Food Hygiene (England) Regulations 2006 require you to keep high risk foods at specific temperatures, i.e. chilled foods which could cause food poisoning must be kept at 8°C or below and hot foods above 63°C. The Food Hygiene (England) Regulations 2006 require you to monitor points critical to the safety of food. This may mean checking that hot foods, especially meats have reached the required temperature during cooking.

Recommendations

You are recommended to have a reliable thermometer in each fridge or freezer. This will monitor the air temperature. An air temperature between 1-4°C will normally be sufficient to keep high risk foods at 8°C as required. It is good practice, but not a legal requirement to write down the temperature several times a day. You must make visual checks throughout the working day.

If you are cooking food or keeping food hot, a probe thermometer can be used to monitor both food and appliance. A food probe must be used in conjunction with probe wipes.

Different types of Thermometer

Dial or column thermometers are the cheapest. Obtain one for each appliance. They are simple and quick to use. A display panel on the appliance constantly reads out the temperature detected by the monitor inside the appliance. As with all the devices these should be checked against another thermometer.

A probe thermometer is the most accurate and also the most expensive type of thermometer. They can be used for hot and cold monitoring.

Infra red thermometers are also available and are particularly useful for detecting hot spots in chilled display cabinets.

List of Suppliers

This list is not exhaustive and **none** of the suppliers are endorsed by the Environmental Health Directorate. Thermometers are also available from local hardware shops, and catering suppliers (see Thompson Local / Yellow Pages etc).

Northern Catering 590 Blackburn Road Bolton BL1 7AA Tel: 01204 591111	Comark Limited Comark House Gunnels Woodpark Gunnels Wood Road Stevenage Hertfordshire SG1 2TA Tel: 01438 367367	Filmor Casting Limited Cromwell Road Bredbury Stockport SK6 2rf Tel: 0161 406 7030
SIFAM Instruments Ltd Woodland Road Torquay Devon TQ2 7AY Tel: 01803 407700 Fax: 01803 407699 www.sifam.com info@sifam.com	E.T.I Limited Dominion Way Worthing West Sussex BN14 8NW Tel: 01903 202151	

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