

Mark (T) True or (F) False to the following statements:

1. \_\_\_\_\_ A thermometer is used to assure that foods are cooked, served and stored at correct temperatures and to help prevent food-borne illness.
2. \_\_\_\_\_ Insert thermometers on the gristle, fat or bone.
3. \_\_\_\_\_ Manufacturer's guidelines will state how far to insert the thermometer and how long to leave in the product.
4. \_\_\_\_\_ The Instant-Read, Bimetal thermometer needs to be 2 - 2.5 inches deep in the thickest part of the food so the sensing device (indentation) is in the food.
5. \_\_\_\_\_ When using a Bimetal thermometer for taking temperatures on hamburgers, steaks or chops insert the thermometer through the side of the food so the entire sensing area is in the food.
6. \_\_\_\_\_ Thermometers can be sanitized with hot soapy water.

Signature: \_\_\_\_\_

Position: \_\_\_\_\_ Date Completed: \_\_\_\_\_

Instructions and Test given by: \_\_\_\_\_ Date: \_\_\_\_\_

(Keep signed exams in Inservice Records or Employee Files.)