

**ANSWERS FOR  
POST TEST**

**CORRECT USE OF THERMOMETERS**

---

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

1.   T   A thermometer is used to assure that foods are cooked, served and stored at correct temperatures and to help prevent food-borne illness.
2.   F   Insert thermometers on the gristle, fat or bone.
3.   T   Manufacturer's guidelines will state how far to insert the thermometer and how long to leave in the product.
4.   T   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.   T   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.   F   Thermometers can be sanitized with hot soapy water.