



**COUNTY OF SAN BERNARDINO  
PRESCHOOL SERVICES DEPARTMENT  
POLICY**

NO. 01

ISSUE 1

PAGE 1 of 1

EFFECTIVE: 09-10-10

Updated

**SUBJECT:**

Sanitizing Food Probe Thermometers

**APPROVED:** 10-20-10

  
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**PURPOSE**

Taking and measuring food temperatures is an important part of preparing and serving food. Using a non sanitized thermometer can become a food safety hazard rather than a preventative tool.

**POLICY**

Sanitizing food probe thermometers between uses is important step in preventing contamination.

**REFERENCE**

Head Start Performance Standard 1304.23 (e) (1)

**PROCEDURE**

Food Service Workers can sanitize thermometer following these steps:

1. Wash and rinse the probe.
2. Use single use alcohol swabs by inserting probe through the two opposite corners off the swab packet.
3. Insert the probe through the packet, fold the packet around the probe and thoroughly swipe it over the probe.
4. Let probe air dry.