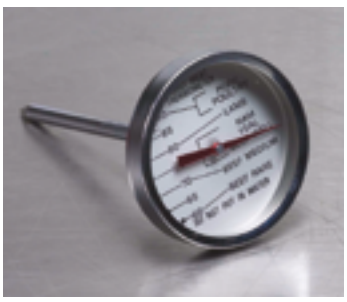
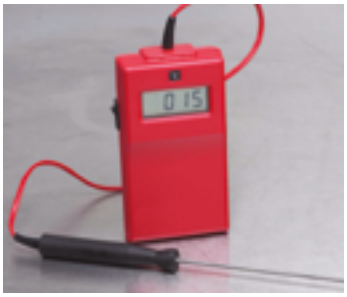
SAFE METHOD:

PROVE IT – CHILLED AND FROZEN STORAGE

Sometimes you might want to use a probe as a one-off test to prove that your chilled or frozen storage method is safe.

SAFE METHOD	WHAT TO DO	HOW TO DO IT
Chilled and frozen storage and display	The 'Chilled storage and display' and 'Frozen storage and display' safe methods in the Chilling section tell you how to keep chilled and frozen food safely. It is recommended that fridges and chilled display equipment should be set at 5°C or below. This is to make sure that chilled food is kept at 8°C or below. This is a legal requirement in England, Wales and Northern Ireland, and recommended in Scotland. It is good practice to keep frozen food at -18°C or colder. (Foods labelled 'Quick frozen' must be stored at -18°C or colder, or displayed at -12°C or colder.)	To check that food is at 8°C or below, you could: • insert a 'needle' probe so that the tip is in the centre of the food (or the thickest part). When you use this type of probe to test packaged products, they will have to be removed from sale and thrown away, because the packaging will be damaged To check the air temperature in your fridge, freezer or display unit you could: • place an air probe or needle probe inside the equipment

USING TEMPERATURE PROBES

PROBE TYPE	HOW TO USE THE PROBE
Dial thermometer 	Insert the probe into the centre of the food. Wait a few seconds for the display to stabilise before taking a reading.
Digital thermometer 	Place the tip of an air probe inside equipment. Wait for the display to stabilise before taking a reading.

CHECKING YOUR PROBE

It is essential to know that your probe is working properly, so you can rely on its readings. You should check it regularly. The manufacturer's instructions should include details of how often a probe needs to be checked and how to tell if it is accurate.

A simple way to check a digital probe is to put it in iced water:

- The readings in iced water should be between -1°C and 1°C.

If the reading is outside this range, you should replace your probe or return it to the manufacturer to be calibrated.

LOOKING AFTER YOUR PROBE

It is important to keep your probe clean, otherwise it could spread dirt and harmful bacteria to the food you are testing. After a probe has been used, clean and disinfect it between use.

You need to look after your probe to prevent it from getting damaged and help keep it working properly.
Do not leave a probe inside your fridge or freezer. When you are not using it, store it safely, away from extreme temperatures and liquids. Keep the probe in its case, if it has one. Avoid banging or dropping your probe. If the battery is low, replace it immediately.

PROVE IT – RECORDS

If you decide to use a probe to prove that your chilled or frozen storage method is safe, you can write the details below. You only need to do this as a one-off check.

EQUIPMENT e.g. DAIRY CABINET	TEMPERATURE READING	DATE