



## Temperature Monitoring Checks

We conduct temperature checks to meet funder requirements, and assure a safe quality product.

- Each route is required to have a temperature check at least once a month.  
**Volunteers only need to record the current temperature.** The temperature may not be exactly as indicated below. Our team will handle any temperature concerns.
  - Hot food must be at **135°F or higher.**
  - Cold food must be at **41°F or higher.**
- How it works.
  - Your last meal and route stop will be labeled “TRAY, TEST.”
  - Please record a temperature for each item that is **specified.**
  - In the small pouch, remove the thermometer and insert the probe **halfway** through the food item.
  - Let thermometer reading stabilize.
  - Clean probe after each use.
  - Put meal back in the meal bag and return to pick-up location.
  - After taking the temperature, you do not need to do anything else. Our team will follow up accordingly.

If you have any questions, call our driver supervisors at 614-437-2891.