



Food Manufacture

Temperature Control

Lesson 8

Understand the importance of temperature control in food manufacturing to ensure food safety is never compromised.

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It is very important that the temperature of product and environment is regularly monitored.

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The monitoring of the temperature forms part of a HACCP system, quality monitoring system and allows a factory to prove due diligence.





Food factories use several methods to monitor temperatures such as:

- Automated systems
- Alarmed systems
- Data loggers
- Air probes sensors
- Infrared thermometers
- Core temperature probe thermometers



All temperature control systems must be clean and well maintained to make sure they are working effectively. Regular maintenance checks are performed to ensure this.



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The best way to check a product is the correct temperature is to perform a core temperature check using a thermometer probe.





There are 7 steps to performing a core temperature check of a product:

1. Clean the thermometer probe (disposable sanitizer probe wipes are best for this)

2. Lay the probe on top of the product to measure how far it should be inserted to reach the centre

3. Insert the probe into the centre of the thickest part of the product

4. Hold the probe in place for 2 minutes to ensure a reliable result is achieved

5. Record the temperature onto the checking documentation or system

6. Clean the probe using sanitiser probe wipes

7. For larger products, stacks of trays of product and to eliminate hot spots more than one core temperature may need to be taken e.g., a top, middle and bottom temperature check.



If an operative works in a job role where they need to monitor temperatures, then they should be trained on how to do this correctly.





The correct temperature guidelines are made clear at all the relevant parts of the factory e.g., at a critical control point (CCP). Actions to take if temperature are not achieved will also be made clear. The operative will be responsible for recording what actions they have taken.





Revision Activity 8

List 2 methods of monitoring temperature?

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