

NSF THERMOMETER INSTRUCTIONS

For a fully compliant NSF and FDA case installation, the included thermometer should be installed in the case to indicate whether product on the shelf is at an unsafe temperature (too warm). **The purchaser/user is responsible for determining the warmest location within the food storage area.** This will be different depending on where shelves are installed, how the unit is stocked, shopping patterns in the department, and ambient conditions in the store. Typically, the warmest location in door cases will be the front of the left bottom wire rack, and the warmest location in open cases will be the front of the third shelf, left of center. However, the thermometer may need to be moved several times to find the warmest location inside the case.

Case thermometers can be mounted using a magnetic or adhesive strip, or it can be fitted inside the price tag molding, as shown below.



Case thermometers are required to meet full NSF and FDA requirements below. Questions about either code should be addressed to local agencies or other appropriate officials.

EXCERPT FROM ANSI/NSF-7:

9.12 Temperature-indicating devices (thermometers)

9.12.1 Each refrigerated storage compartment and cabinet shall have at least one securely mounted temperature-indicating device that clearly displays the air temperature in the compartment. A temperature-indicating device shall not be required in beverage coolers or units intended solely for the storage and/or display of ice cream and other frozen desserts.

9.12.2 The temperature display of a temperature-indicating device shall be visible immediately upon opening a door to each refrigerated compartment, or shall be visible from the equipment exterior without opening a door to each compartment. The sensing element of the device shall be easily cleanable and located to reflect the temperature in the warmest part of the food storage compartment.

Open display refrigerators shall have a temperature-indicating device that is easily cleanable and located to reflect the air temperature in the warmest part of the food storage compartment. Open display refrigerators shall include a thermometer and instructions for installing the thermometer in the warmest part of the food storage compartment, as determined by the manufacturer.

EXCERPT FROM 2013 FDA FOOD CODE:

4-204.112 Temperature Measuring Devices.

(A) In a mechanically refrigerated or hot FOOD storage unit, the sensor of a TEMPERATURE MEASURING DEVICE shall be located to measure the air temperature or a simulated product temperature in the warmest part of a mechanically refrigerated unit and in the coolest part of a hot FOOD storage unit.

(B) Except as specified in Paragraph (C) of this section, cold or hot holding EQUIPMENT used for TIME/TEMPERATURE CONTROL FOR SAFETY FOOD shall be designed to include and shall be equipped with at least one integral or permanently affixed TEMPERATURE MEASURING DEVICE that is located to allow easy viewing of the device's temperature display.

(C) Paragraph (B) of this section does not apply to EQUIPMENT for which the placement of a TEMPERATURE MEASURING DEVICE is not a practical means for measuring the ambient air surrounding the FOOD because of the design, type, and use of the EQUIPMENT, such as calor units, heat lamps, cold plates, bainmaries, steam tables, insulated FOOD transport containers, and salad bars.

Do not destroy this document. Keep it with merchandiser or give to store manager.

